Apple Slaw \*\*\*save this to your wall by hitting share!\*\*\*  
Servings: 10 (½ cup ea.)   
Ingredients   
Dressing  
2 Tbsp honey  
¼ cup fresh lemon juice  
¼ cup canola oil mayonnaise  
½ tsp sea salt  
¼ tsp freshly ground black pepper  
1 Tbsp fresh chopped tarragon  
2 Tbsp fresh chopped chives  
5-6 apples, cored and peeled  
1 cup raisins  
3 stocks celery, cut into 2x4-inch thick strips  
This recipe is best when nice eating apples in season locally are used.  
Instructions   
1. Combine all dressing ingredients in a large bowl and whisk thoroughly.  
2. Julienne apples and immediately add them to the bowl with the dressing to prevent browning. Add raisins and celery and toss until evenly coated.