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Wright's Waldorf Salad from The Arizona Biltmore

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During the late Fall and early Winter, the Arizona Biltmore, A Waldorf Astoria Resort, serves two different versions of the Classic Waldorf Salad.

By Maralyn Hill



Wrights Waldorf Salad Photo: Arizona Biltmore

During the late Fall and early Winter, the Arizona Biltmore, A Waldorf Astoria Resort, serves two different versions of the *Classic Waldorf Salad*, which Maitre d'hotel named Oscar Tschirky created for New York's Waldorf-Astoria Hotel in 1896. *Wright's Waldorf Salad* is a semi-classic edition that fits the iconic and historic restaurant, Wright's at The Biltmore. *Frank & Albert's Waldorf Salad* has evolved from the 83-year old Biltmore, mixing in bacon, blue cheese, and spicy orange vinaigrette. This keeps with the popular and trendy Frank & Albert's restaurant. I enjoy the Wright's version.

Wright's Waldorf Salad from The Arizona Biltmore, A Waldorf Astoria Resort

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Recipe type: Salad Author: Arizona Biltmore's Chefs Serves: 2

This is a semi-classic edition updated for today's tastes with honey, sugar, walnut oil, and apples sliced into matchstick size.

Ingredients

- o 1 Granny Smith apple, sliced into matchsticks
- o 1 Gala apple, sliced into matchsticks

- o 1/2 cup diced celery root
- o 3 halves candied walnuts
- o 1/4 cup grapes, cut in half
- o 1/4 cup plain yogurt
- o 1 tablespoon honey
- o 1 tablespoon granulated sugar
- o 2 tablespoons creme fraiche or sour cream
- o 3 celery leaves, diced
- o 2 tablespoons walnut oil

Instructions

1. Add apples, celery root, candied walnuts and grapes to a large mixing bowl.
2. In a separate bowl, add yogurt, honey, sugar, creme fraiche, celery leaves and walnut oil.
3. Mix dressing until well-blended.
4. Add to apple mixture and toss well.
5. Serve immediately.

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Maralyn Hill

Maralyn Dennis Hill, The Epicurean Explorer, was born to travel and tell the tale. From local cuisine to Michelin Star, simple to gourmet, Maralyn enjoys it all. Discovering flavors, spices, and trends worldwide, from Bocuse d'Or to being a judge at the Turks & Caicos Conch Festival, Oregon Chocolate Festival and others, or interviewing chefs, she is intrigued by all aspects of culinary tourism and sharing her experiences. Maralyn is editor-at-large for CityRoom, Inc., contributes regularly to The Epoch Times, AFAR, JETSETextra, and others, including but not limited to Business Insider, The Wall Street Journal, and JustLuxe.com. Maralyn is past president of the International Food Wine & Travel Writers Association and continues on the board of directors as Co-Chair of the Conference & Media Trip Committee. She is always ready to experience flavors of any culture and share its tale.

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