Apple Mint Salad –originally from Sunset

- 6 T. lemon juice
- 2 Granny Smith apples (1 lb. total)
- 1/3 c. orange juice
- 2 T. salad oil
- 1/3 c. finely slivered fresh mint leaves
- Salt
- 8 butter lettuce leaves, rinsed and crisped
- Fresh mint sprigs

In a 4-5 quart bowl, mix lemon juice with 1 quart of water. Rinse apples, cut in ½, core; thinly slice lengthwise, then cut slices into match-stick-size slivers. As apples are cut, immerse in lemon water.

Drain apples thoroughly in a colander; return to bowl. Add orange juice and oil and mix gently.

Just before serving, add mint leaves. Mix gently and add salt to taste. Place a lettuce leaf on each of 8 salad plates. Spoon apple salad equally onto lettuce leaves; garnish with mint sprigs.

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