



Leelanau Turkey Salad

2½	pound	Smoked Turkey, cut into ½ inch dice
1½	cup	Celery, thinly sliced
1	cup	Dried Red Cherries
2/3	cup	Walnut Halves, toasted & chopped roughly
¼	cup	Green Onions, thinly sliced
2 ½	tablespoon	Italian Flat Parsley, chopped

Dressing:

1	cup	Light Mayonnaise
1	cup	Sour Cream
2/3	cup	Gorgonzola Cheese Crumbles
¾	teaspoon	Kosher Salt
1	teaspoon	Black Pepper, freshly ground

In a large mixing bowl, combine the turkey, celery, dried cherries, walnuts, green onions, and parsley.

In a separate bowl, whisk together the mayonnaise, sour cream, Gorgonzola cheese, salt, and pepper. Pour the dressing over the salad and mix well to combine thoroughly.

Taste for seasoning.

Serves 6 to 8