Spinach, Apple & Cheddar Salad

**Salad**

* 7-1/2 lb (3.4 kg) spinach, (about 1 1/2 pkg)
* 15 apples
* 1 cup (250 mL) lemon juice
* 2 1/2 cups (625 mL) toasted slivered almonds or fresh walnuts
* 11-1/4 cups (2.7 L) grated old white Cheddar cheese or Gruyère cheese

Rinse spinach thoroughly in cold water; drain. Remove coarse stems and spin off excess water. Store covered in stainless steel bowl.

Break spinach into large bite-sized pieces.

Core and dice unpeeled apples, then toss with lemon juice **(this needs to be done Thursday morning**

Add cheese before serving and have nuts on side.

**Dressing (mix together in blender and save in glass measuringcup**

* 2 1/2 cups (625 mL) olive oil
* 1 cup (250 mL) wine vinegar
* 1 1/4 tbsp (18 mL) Dijon mustard
* 1 1/4 tbsp (18 mL) salt
* 1 3/4 tsp (9 mL) freshly ground pepper
* 2 cups (500 mL) sour cream
* 2 cups (500 mL) finely chopped green onions
* tabasco sauce, to taste