

# FOOD & WINE

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YOUR

ESCAPE

MAY 2021

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QUINDIM (P. 103)  
AND HAZELNUT  
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# A Storied Salad

“Peel two raw apples and cut them into small pieces ... cut some celery the same way ... The salad must be dressed with a good mayonnaise.” —THE COOK

BOOK BY “OSCAR” OF THE WALDORF, 1896

**OSCAR TSCHIRKY** was the ultimate host. Throughout his time as maitre d’ of the Waldorf Hotel in New York City, which later became the Waldorf Astoria, Tschirky planned dozens of events. Yet it was his debut event that made the biggest mark. In 1893, to celebrate opening day, the Waldorf hosted a 1,500-person charity ball honoring St. Mary’s Hospital for Children. Tschirky developed the menu with the hotel’s executive chef, creating a sweet-and-savory salad of apples, celery, and mayonnaise as part of the dinner. While other century-old recipes have fallen out of fashion, this salad, named after the Waldorf, has withstood the test of time, transcending the hotel itself to become a symbol of Americana.

—NINA FRIEND

WHAT'S IN A WALDORF?

The original recipe called for three ingredients: **apples, celery, and mayonnaise**. Over time, this simple salad has proved itself to be a canvas for creativity.

By the early 1900s, the hotel had added **chopped walnuts** to the salad. More recent add-ins have included **candied walnuts, halved grapes, and white truffle oil**.

Home cooks have taken the salad to new terrain with ingredients like **blue cheese, mandarin oranges, raisins, and marshmallows**.

## BY THE NUMBERS

**20,000**

Waldorf salads sold per year at the NYC hotel, excluding those made for special events

**1998**

Year the hotel started dressing the salad with crème fraîche and yogurt instead of mayonnaise

**75**

Salad recipes in Tschirky's cookbook

**50**

Years Oscar Tschirky was maitre d’ of the Waldorf

**2017**

Year the Waldorf Astoria hotel in NYC closed its doors to begin renovations

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