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Cold Tortellini Apple Salad

- 3 Tbsp concentrated apple juice (you can get this frozen)
- 3 Tbsp light corn syrup
- 1 Tsp cider vinegar
- 2 Tsp firmly packed brown sugar
- 1/8 Tsp garlic salt
- Dash pepper
- 1 Package refrigerated cheese tortellini (9 ounce)
- 2 Cups chopped apples
- 2 Cups shredded salad greens
- 1 Cup of mandarin orange slices or strawberries when accessible
- 1/2 Cup thin sliced celery
- 1/4 Cup sliced green onions
- 2 Tbsp pine nuts

- 1) Combine apple juice concentrate, corn syrup, vinegar, sugar, garlic salt and pepper.
- 2) Cover and refrigerate.
- 3) Cook the cheese tortellini according to package directions.
- 4) Drain and cool thoroughly.
- 5) In large mixing bowl combine tortellini and remaining ingredients.
- 6) Toss gently with apple juice dressing and serve immediately.

Makes 6 servings