

Recipes... CELERY



TIPS & TRICKS: Celery should be refrigerated in a plastic bag and placed in the crisper for up to two weeks. If the ribs are wilted, separate the ribs and place them in a bowl of ice water for several minutes before use. Separate celery ribs and rinse thoroughly as dirt is often lodged between the ribs. To serve raw or in cooked dishes, simply cut to desire length.

TOMATO & CELERY SALSA

3 tablespoons vegetable oil
1 clove garlic, diced
1 medium tomato, diced
1 stalk celery, diced
1 small onion, diced
3/4 cup tomato juice
1 teaspoon all-purpose flour, or as needed
salt to taste
ground black pepper to taste
hot pepper sauce to taste

Heat the oil in a saucepan over medium heat. Stir in garlic, tomato, celery, and onion, and cook about 3 minutes, until heated through. Pour in tomato juice, bring to boil, reduce heat to medium, and continue cooking 5 minutes, or until onions and celery are tender.

Stir flour into the salsa to thicken. Continue cooking to desired consistency. Season with salt, pepper, and hot sauce.

CRAB SALAD

2 pounds crabmeat
2 1/2 cups chopped celery
8 tablespoons mayonnaise
2 teaspoons celery seed
1 pinch paprika
2 1/2 tablespoons sugar
1/2 tablespoon ground black pepper
1 teaspoon Old Bay Seasoning TM
2 teaspoons dried parsley

In a large bowl, combine the crabmeat, celery, mayonnaise, celery seed, paprika, sugar, pepper, seafood seasoning and parsley. Mix well and refrigerate until chilled.

STUFFED CELERY

1 (8 ounce) package cream cheese, softened
2 tablespoons sour cream
1/4 cup chopped walnuts
20 green olives with pimento, chopped
1 bunch celery, cut into bite-size pieces

In a medium bowl, mix together the cream cheese and sour cream. Stir in the walnuts and chopped olives. Spread filling onto the celery pieces. It's also good on crackers.

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STUFFED CELERY II

1 bunch celery
1 (8 ounce) package cream cheese
1/4 cup chopped walnuts
20 small green olives
2 tablespoons sour cream

Coarsely chop the olives. Separate and wash celery stalks. Cut stalks into bite sized pieces. Mix the cream cheese and sour cream together. Stir in the walnuts and chopped olives. Spread filling onto the celery pieces.

CREAM OF CELERY SOUP

3 cups chicken stock
3/4 pound celery, coarsely chopped
2 ounces carrots, julienned
2 ounces onions, chopped
1/4 cup all-purpose flour
3/4 teaspoon salt
1/4 teaspoon ground white pepper
3 cups hot milk
1/4 cup margarine

Pour the chicken stock into a large pot, and bring to a boil. Add the celery, carrots and onion to the pot. Whisk together the flour, salt, pepper, and milk; add to the pot along with the margarine. Boil for 10 minutes, then strain out the vegetables by pouring through a sieve, or if the vegetables are large enough, a colander may be used.

AMISH MACARONI SALAD

2 cups uncooked elbow macaroni
3 hard-cooked eggs, chopped
1 small onion, chopped
3 stalks celery, chopped
1 small red bell pepper, seeded and chopped
2 tablespoons dill pickle relish
2 cups creamy salad dressing
3 tablespoons prepared yellow mustard
3/4 cup sugar
2 1/4 teaspoons white vinegar
1/4 teaspoon salt
3/4 teaspoon celery seed

Bring a pot of lightly salted water to a boil. Add macaroni, and cook for 8 to 10 minutes, until tender. Drain, and set aside to cool.

In a large bowl, stir together the eggs, onion, celery, red pepper, and relish. In a small bowl, stir together the salad dressing, mustard, white sugar, vinegar, salt and celery seed. Pour over the vegetables, and stir in macaroni until well blended. Cover and chill for at least 1 hour before serving.

CELERY & CARROT SOUP

1/4 cup extra virgin olive oil
2 small onion, minced

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2 small carrot, peeled and thinly sliced
2 celery rib, thinly sliced
1 teaspoon dried tarragon
4 cups vegetable broth
1 cup dry white wine

Heat the oil in a medium saucepan over medium-high heat. Saute onions until tender, approximately 5 minutes. Slowly stir in carrots, celery, and tarragon, and continue cooking another 5 minutes, or until carrots are tender. Stir in vegetable broth and wine, and bring to a boil. Reduce to a simmer, and continue cooking 15 minutes longer. Serve hot.

BRAISED CELERY

1 bunch celery, cleaned and cut into 4 inch pieces
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter or margarine
1 cube chicken bouillon
1 cup boiling water
1 tablespoon minced fresh parsley

Arrange the celery in a single layer on the bottom of a large skillet. Season with salt and pepper. Dot with butter. Dissolve the bouillon cube in boiling water, and pour over the celery.

Cover pan, and bring to a boil over medium-high heat. Reduce heat to low, and simmer for 30 minutes. Sprinkle with parsley before serving.

STUFFED CELERY STICKS

1 (3 ounce) package cream cheese, softened
1/4 cup creamy peanut butter
1 tablespoon milk
2 teaspoons soy sauce
4 celery ribs, cut into serving-size pieces

In a small mixing bowl, beat the cream cheese, peanut butter, milk and soy sauce until smooth. Transfer to a small resealable plastic bag. Cut a small hole in the corner of the bag; pipe mixture into celery pieces.

CREAMY CELERY CASSEROLE

4 tablespoons butter
4 cups thinly sliced celery
3 tablespoons flour
1 teaspoon salt
1 cup milk
1/2 cup chopped mushrooms
2 tablespoons chopped green bell peppers
1 (2 ounce) jar chopped pimento peppers
1 cup shredded Cheddar cheese
1 cup soft bread crumbs
2 tablespoons butter, melted

Preheat oven to 350 degrees F (175 degrees C).

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Melt butter in a medium saucepan over medium heat, and cook celery until tender, about 5 minutes. Move celery aside, and mix in flour and salt. Pour in milk, and mix all ingredients, stirring constantly, until thickened. Stir mushrooms, green bell peppers and pimento peppers into mixture. Mix in cheese, and stir until melted.

In a small bowl, blend bread crumbs and butter. Transfer the celery mixture to a medium baking dish, and sprinkle with the bread crumb mixture. Bake 20 minutes in the preheated oven, or until lightly browned.

CRUNCHY PEAR & CELERY SALAD

4 stalks celery, trimmed and cut in half crosswise
2 tablespoons cider, pear, raspberry or other fruit vinegar
2 tablespoons honey
1/4 teaspoon salt
2 ripe pears, preferably red Bartlett or Anjou, diced
1 cup finely diced white Cheddar cheese
1/2 cup chopped pecans, toasted (see Tip)
Freshly ground pepper to taste
6 large leaves butterhead or other lettuce

Soak celery in a bowl of ice water for 15 minutes. Drain and pat dry. Cut into 1/2-inch pieces.

Whisk vinegar, honey and salt in a large bowl until blended. Add pears; gently stir to coat. Add the celery, cheese and pecans; stir to combine. Season with pepper. Divide the lettuce leaves among 6 plates and top with a portion of salad. Serve at room temperature or chilled.

TIP: To toast chopped pecans, cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.

MAKE AHEAD TIP: Prepare salad without pecans up to 2 hours ahead. Stir in pecans just before serving.