

CELERY SALAD



Fresh from the garden: Celery

Equipment:

metric measuring spoons
clean tea towel
chopping board
cook's knife
wooden spoon
medium bowl
serving bowls

Ingredients:

- 8 stalks celery (*sliced thin*)
- ¼ cup raisins
- ¼ cup crispy noodles (or toasted walnuts)
- 1 small red onion, minced
- 1-2 small green apples, sliced

Dressing:

- 3 tablespoons plain yogurt
- 2 tablespoons mayonnaise
- 1 tablespoon apple cider vinegar (*or 1 teaspoon white vinegar*)
- ½ teaspoon pepper
- ¼ teaspoon salt

METHOD (WHAT TO DO):

- Remove the leaves from the celery and trim off the dirty base.
- Finely slice on the diagonal into slices.
- Place all of the ingredients into a large mixing bowl (except the noodles)
8 stalks celery, ¼ cup raisins, minced red onion, apples, 3 tablespoons plain yogurt, 2 tablespoons mayonnaise, 1 tablespoon apple cider vinegar, ½ teaspoon pepper, ¼ teaspoon salt
- Mix until everything is well incorporated.
- Set aside for 10 minutes before serving.

- Serve and enjoy!