

CELERY CHEESE SCONES (makes 14)

1 cup grated tasty cheese
1 tablespoon chives, snipped
1 cup self-raising flour
1 stick celery, finely diced
1 cup milk
Pinch of cayenne pepper
Pinch of salt

Mix all ingredients in a bowl with a knife. The mixture should be very moist. Place a good dessertspoonful in greased patty cake tins and bake 250 ° C. 12-15 minutes.

CELERY BANANA CRUNCH SALAD (serves 4-6)

4 sticks celery, diagonally sliced
5 bananas, diagonally sliced
1 large green or red capsicum, chopped
100gm pecan nuts
¼ cup mayonnaise
1 tablespoon lemon juice

Combine celery, bananas, capsicum and nuts. Blend mayonnaise and lemon juice. Spoon over celery and banana mixture, combine well and serve chilled.

CELERY PULL-A-PART

2 cups sifted self raising flour
1 cup grated low fat cheese
3 sticks finely chopped celery
2 tablespoons chopped chives
2 tablespoons lite cream
½ - ¾ cup skinny milk
Mix together in a bowl then flour hands, place on greased oven tray, shape to oblong.
Bake at 250 ° C. for 10-15 minutes.

CELERY AND VEGETABLE SOUP

½ - 1 bunch celery (depending on size) and some leaves
1 leek
1 red capsicum
4 button mushrooms
1 tablespoon olive oil
3 Chicken stock cubes
Water
Sweet chilli sauce

Chop washed and trimmed celery, leek, capsicum and mushrooms and sauté in olive oil for 4 minutes in a large pot. Cover with water to top and bring to boil, add stock cubes and a splash of chilli sauce according to your taste. Simmer until vegies are soft, then puree with blender or food processor.