

Appetizers

Stuffed Celery

Alison Ladman and Michelle Locke - For The Associated Press
Palm Beach Post

Servings: 12

Start to Finish Time: 15 minutes

4 ounces cream cheese

1/4 cup French dressing

1 tablespoon onion, grated

1 tablespoon pickle, chopped

3 tablespoons stuffed green olives, chopped

12 (4-inch lengths) celery

fresh parsley (for garnish), chopped

celery leaves (for garnish)

In a small bowl, mix together the cream cheese, French dressing, grated onion, chopped pickle and chopped olives.

Spoon the mixture into each of the celery ribs. Arrange them on a serving platter.

Garnish with parsley and celery leaves.

Per Serving (excluding unknown items): 40 Calories; 3g Fat (72.5% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 79mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.