

Betty's Cheese-Filled Celery



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Betty demonstrates how to make Cheese-Filled Celery. This is a colorful, tasty appetizer that is great for holidays and celebrations.

Cheese-Filled Celery

1 pound American cheese, shredded (I used 1 pound Velveeta shreds.)

¼ cup onion, chopped

½ of a large green bell pepper, chopped

1 small can (or jar) pimiento, chopped

freshly ground salt, to taste

freshly ground black pepper, to taste

1 teaspoon vinegar

½ teaspoon sugar

1 ½ cups mayonnaise (more or less, depending on desired spreading consistency)

celery pieces

Place all ingredients, except celery pieces, in blender. Blend about 5 seconds, or until as smooth as desired. Spread mixture down center of celery pieces. Place Cheese-Filled Celery on nice serving plate, and serve immediately, or cover and refrigerate until serving time.

Enjoy! --Betty :)