

Betty's Stuffed Celery Relish Platter Recipe



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In this video, Betty demonstrates how to make a stuffed celery relish tray. I used four fillings, but you can substitute to meet your taste or diet needs. The celery fillings in this video are Cheddar-green chile, pimiento, olive-nut, and pineapple—something for everyone—and sooo easy to make!

Ingredients:

Celery sticks (Wash and dry celery, and then cut into serving pieces)

8 oz. cream cheese (I used the fat-free variety for those of you who are looking for a low cal snack.)

Note: the filling ingredients below are just suggestions of what you might use for 2 oz. cream cheese. Feel free to increase, decrease, or substitute any of these to your own taste:

2 tablespoons to 4 tablespoons finely grated sharp Cheddar cheese

1 teaspoon green chiles, drained

1 tablespoon to 2 tablespoons diced pimiento, drained (I used 2 teaspoons diced pimiento in the video, but more would be better.)

½ tablespoon to 1 tablespoon chopped pecans

½ tablespoon to 1 tablespoon chopped green salad olives

1 to 2 tablespoon crushed pineapple, drained

Divide 8 oz. cream cheese into 4 small blocks that are 2 oz. each, and place 2 oz. cream cheese in each of four cereal-sized bowls. Let each of the blocks soften to room temperature. (You can speed this up by placing them in a microwave for a *very* short amount of time. To the first bowl, add finely grated sharp cheese and green chiles. To the second bowl, add drained, diced pimiento. To the third bowl, add chopped pecans and chopped green salad olives. To the fourth bowl, add drained, crushed pineapple. Now, use a fork to mix each of the fillings in the bowls, individually. Once each of them is mixed thoroughly, use a knife to spread them onto prepared celery. Arrange stuffed celery on a relish tray, and add some cherry tomatoes for a contrast in color and flavor. This relish tray can be used for parties, or while watching sports on TV, or for dieting, depending on the fillings you choose to use. It is very versatile!!!