

## **CELERY**

### **Celery Casserole**

2 cups chopped celery in bottom of casserole  
1 can cream of chicken soup  
1 can sliced water chestnuts  
1 stack Ritz crackers, crumbled  
1 stick oleo or margarine, melted over top  
Put into casserole as listed. Do not stir! Bake at 350 degrees for 30 minutes.

### **Neiman-Marcus Celery Oriental**

Slice 6 to 8 large, outside celery stalks on the bias. Cook in small amount boiling salted water 'til just crisp-done; drain.  
Cook 1 cup sliced fresh mushrooms in 3 Tbsp. butter 'til tender; add celery and ¼ cup toasted blanched almond halves. Toss lightly 'til hot. Makes 4-6 servings.

### **Celery Luncheon Bake**

4 cups 1" celery slices  
1-1/2 cups shredded process cheese  
1 can condensed cream of chicken soup  
1/3 cup slivered blanched almonds, toasted.  
Preheat oven at 350 degrees.  
Cook celery in boiling, salted water 8 minutes; drain. Alternate layers of celery, cheese, and soup in \*4 greased individual casseroles, ending with soup. Dot with butter.  
Sprinkle almonds over top. Bake at 350 degrees for 20 minutes or 'til hot through.  
Serves 4. \*oven time may vary if cooked in one casserole dish.