

# A love song for celery

## It's not all ants on a log ...

- Nicki Passarella, Amica Farm

Pungent celery leaves will add a bright finish to any fall dish: soups, curries, stews and pastas. Just tear them by hand and sprinkle like leaves falling from a tree.

Bitter lettuce, diced apples (I like tart ones, but whatever you like), and sliced fennel with celery sliced on the bias makes for the perfect fall salad. Toss with lemon juice, olive oil, salt and pepper. And maybe a crumble of blue cheese or ribbons of Parmesan.

Like potato-leek soup? Consider subbing half of the leeks for celery, or try this [cream of celery soup recipe](#).

If your celery looks limp or tired when you bring it home from the farmers market, treat it like a cut flower: trim the ends of the stalks and place in a jar of cool water on your countertop. You'll have crisp celery stalks in no time.

If you happen to find yourself with an abundance of celery, it can be included in any stock preparation. I keep a container in the freezer for trimmings of all my veggies and once it's full, I dump everything into a big pot, cover with cold water and simmer away an aromatic, rich broth to use in, well, everything!

As with many vegetables, I suggest to market shoppers to taste the veggie raw, fresh and unadorned. Let your tastebuds be your guide. Break out of your routine. Get creative!

Did you know? Celery is part of the Apiaceae Family, which also includes parsley, carrot, cilantro and parsnip. Just look at the leaves and you'll see what I mean!

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