

## Celery Seed Vinaigrette

### Ingredients

1/4 cup vegetable oil	1/4 teaspoon salt
2 tablespoons cider vinegar	1/8 teaspoon celery seed
1-1/2 teaspoons sugar	1/8 teaspoon ground mustard
1/2 teaspoon minced garlic	1/8 teaspoon grated onion
Mixed salad greens	

### Directions

In a jar with a tight-fitting lid, combine the first eight ingredients; shake well. Serve over salad greens.

*Website URL: <https://www.tasteofhome.com/recipes/celery-seed-vinaigrette>*

## Braised Celery with Parmesan

### Ingredients:

1 head of celery with leaves, ribs separated	1/2 teaspoon celery seed
3/4 cup chicken stock homemade or canned or water	1 sprig thyme, optional
2 tablespoons extra virgin olive oil	Salt
8 to 12 whole cloves, peeled	Freshly ground pepper
2 tablespoons freshly ground Parmesan	

### Directions:

1. Peel the tough, fibrous layers from the outer celery ribs. Split the ribs lengthwise and cut into approximately 2 inch slices. Chop 2 tablespoons of the celery leaves, save the rest for other uses; they are great in salads.
2. Put the celery, broth, olive oil, garlic, celery seeds, and thyme in a medium skillet. Season with salt and pepper. Bring the liquid to a boil over high heat, and then adjust the heat to maintain a gentle simmer. Place a circle of parchment paper directly on the vegetables or set a lid slightly ajar on the skillet. Cook until the celery is tender but not mushy, about 15 minutes. Transfer the vegetables to a serving dish, and reduce the cooking liquid to a saucy glaze. Remove the thyme sprig, and pour the cooking liquid over the celery, sprinkle with the cheese, and serve.

*Website URL: <https://foodnetwork.co.uk/recipes/brased-celery-with-parmesan/>*

## Three Bean Salad with Celery

### Ingredients:

1/2 small onion, minced	1/2 cup olive oil
2 stalks celery, chopped	1/4 cup white vinegar
1 (15 ounce) can of kidney beans, drained and rinsed	1/4 cup white sugar
1 (15 ounce) can of garbanzo beans, drained and rinsed	1/2 teaspoon salt
1 (15 ounce) can cut green beans, drained and rinsed	1/2 teaspoon celery seed
1/4 teaspoon ground black pepper	

### Directions:

1. Combine onion, celery, kidney beans, garbanzo beans, and green beans in a mixing bowl. Add olive oil, vinegar, sugar, salt, celery seed, and black pepper to bean mixture; gently stir to coat. Cover bowl and chill completely 2 to 4 hours.

*Website URL: <https://www.allrecipes.com/recipe/222242/three-bean-saled-with-celery/>*

## Vegetable Cheese Soup

### Ingredients:

1 (15 ounce) can creamed corn	1/2 teaspoon ground black pepper
1 cup peeled and cubed potatoes	2 (14.5 ounce) cans vegetable broth
1 cup chopped carrots	1 (16 ounce) jar processed cheese
1/2 cup chopped carrots	
1 teaspoon celery seed	

### Directions:

1. In a slow cooker, combine corn, potatoes, carrots, onion, celery seeds and pepper. Add broth and cover, cook on low 8 to 10 hours.
2. Stir in cheese and cook 30 to 60 minutes or until cheese is melted and blended with vegetables.

*Website URL: <https://www.allrecipes.com/recipe/13266/vegetable-cheese-soup-i/>*