

# Marinated Celery

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*This marinated celery dish works perfectly all year round, and because the celery is marinated using vinegar and lemon juice, it lasts for days in the fridge - in fact, it tastes better with each passing day!*

## Ingredients:

500g celery  
3 tbsp. extra-virgin olive oil  
2 tbsp. lemon juice  
1 tbsp. white wine vinegar  
2 tbsp. freshly chopped parsley  
Salt and pepper

## Directions:

1. Chop the celery into chunks. Place into water and bring to the boil. Simmer for 30 minutes and drain.
2. Combine olive oil, lemon juice, vinegar, parsley and salt and pepper together. Once the celery is boiled, drain and leave to cool.
3. Add the marinade to the celery, toss to coat and then leave to sit for at least an hour before serving.

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