
Ferne`s Stuffed Celery

Dorsey Glenn Condon

Party Recipes from the Charleston Junior League - 1993

1 bunch celery, washed and trimmed
8 ounces cream cheese, room temperature
1/4 cup mayonnaise
2 teaspoons fresh lemon juice
1/2 teaspoon salt
3/4 cup chopped pecans

Cut the celery into 2- to 3-inch pieces. Place in a medium-size bowl of ice water and refrigerate for at least one hour.

Place the cream cheese, mayonnaise, lemon juice and salt in a medium-size bowl. Use a hand mixer to cream the mixture until fluffy, adding more mayonnaise if necessary. Stir in the pecans.

Drain the celery and pat dry with paper towels. Fill each piece of celery with a generous amount of the cream cheese mixture.

Chill before serving.

Yield: 30 pieces

Appetizers

Per Serving (excluding unknown items): 1790 Calories; 186g Fat (89.4% calories from fat); 25g Protein; 25g Carbohydrate; 8g Dietary Fiber; 268mg Cholesterol; 2084mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Fruit; 30 Fat.