

# Celery Slaw

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*A delicious coleslaw perfect for picnics or barbecues, this dish features crunchy celery and grated carrots in a dressing of sweet sugar, zesty vinegar, and spices. Make the night before and refrigerate before serving, for an easy dish that is the perfect side to burgers, bratwursts and hot dogs.*

## Ingredients:

2 Tbsp olive oil  
¾ tsp salt  
¼ tsp pepper  
¼ tsp paprika  
2 tsp sugar  
2 Tbsp white wine vinegar  
1/3 c. sour cream  
3 c. celery, thinly sliced  
2 carrots, shredded

## Directions:

1. In small combine olive oil, salt, pepper, paprika, sugar, and vinegar. Slowly whisk in sour cream, until mixture is smooth and creamy.
2. In large bowl combine celery and carrot. Toss with dressing, and transfer to airtight container.
3. Refrigerate 3-4 hours or overnight before serving.

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