

# Cucumber and Celery Salad

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*A wonderfully zesty salad bursting with flavors, this simple dish features farm-fresh vegetables in a tangy buttermilk dressing. Cucumbers, tomatoes and celery swim in a honey and buttermilk dressing, making this simple dish the perfect way to start any summer picnic. Make ahead of time and chill until ready to serve, and start your next meal with this unique and savory salad.*

## Ingredients:

For dressing:[/b]

- 1/3 c. water
- 1 Tbsp dill seed
- 1 Tbsp honey
- 1/3 c. buttermilk salad dressing
- 2 c. mayonnaise
- 1 c. buttermilk
- 1 1/3 c. milk
- 1 c. white vinegar

For salad:

- 2 cucumbers, peeled, quartered, and sliced
- 3 tomatoes, cubed
- 1 bunch celery, chopped
- 1/2 onion, sliced thinly
- 2 cloves garlic, minced
- 1 tsp salt

## Directions:

1. In small saucepan combine water and dill seed. Bring to a simmer over medium-high heat. Reduce to low, and simmer 10 minutes.
2. Whisk in honey and buttermilk salad dressing, and transfer to large bowl. Slowly whisk in mayonnaise, buttermilk, milk, and vinegar, until smooth and creamy. Set aside.
3. In large bowl combine cucumbers, tomatoes, celery, onion, garlic and salt, tossing to coat vegetables with salt. Pour half of the dressing over the vegetables, and toss to combine. Cover, and refrigerate salad for 1-2 hours.
4. Serve salad, topped with more dressing if desired.

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