

Scalloped Celery

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A delightfully delicious and easy dish that warms up any winter night! Tender celery is tossed with a cheesy sauce and flavorful mushrooms, peppers and pimientos before being topped with crunchy bread crumbs and baked to perfection. The simple and comforting flavors of Scalloped Celery will make any night a special occasion.

Ingredients:

4 c. celery, sliced thinly
6 Tbsp butter, divided
3 Tbsp flour
½ tsp salt
1 c. whole milk
½ c. mushrooms, sliced
¼ c. green pepper, minced
2 Tbsp diced pimientos
1 c. sharp Cheddar cheese, shredded
1 c. bread crumbs

Directions:

1. Preheat oven to 350 degrees F. Grease a 1-quart casserole dish and set aside.
2. In large skillet, melt 4 Tbsp butter over low heat. Saute celery until tender, approximately 5 minutes. Remove celery from butter with a slotted spoon, and set aside.
3. Saute mushrooms for 5 minutes; remove from slotted spoon, and set aside.
4. Stir flour and salt into remaining butter until smooth, whisking to assure there are no lumps. Gradually whisk in milk and bring to a boil, whisking constantly to avoid lumps. Cook for 2 minutes.
5. Whisk in cheddar cheese until melted. Add mushrooms, green pepper, pimiento and celery. Transfer to baking dish and set aside.
6. Melt remaining butter and add bread crumbs, tossing to combine. Sprinkle over celery mixture and bake, uncovered for 20-25 minutes until bubbly.

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