

Sweet and Sour Celery

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This Sweet and Sour Celery dish is an easy way to whip up fresh vegetables into a delectable and exciting stir-fry. Tender celery and a zesty vinegar sauce are simmered to perfection in a dish that is deceptively simple, and unbelievably easy to prepare! Serve over rice for a complete meal, or as a side for a tasty treat.

Ingredients:

1 bunch celery, cut into 1-inch slices
1 Tbsp sugar
¼ tsp salt
1/8 tsp cayenne pepper
¼ c. apple cider vinegar
1 Tbsp red bell pepper, minced
1 c. water

Directions:

1. In large skillet combine water, celery, sugar, salt, and cayenne pepper. Cover, and bring to a boil. Reduce heat to low.
2. Simmer until celery is tender, approximately 5 minutes.
3. Stir in vinegar and simmer until all liquid has evaporated. Transfer to a serving dish and garnish with chopped red pepper. Serve over rice if desired.

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