

Recipes



Celery Seed *Apium graveolens*

Tips

- Whole celery seeds remain fresh for approximately six months.
- Ground or powdered celery seed retains flavor for about three months.
- Add whole celery seeds to herb blends, brines and pickling liquid, salt blends for rimming bloody Mary glasses, marinades, dressings and to potato salad and coleslaw.
- Use powdered celery seed when a smooth texture is desired such as for a sauce or beverage.

Celery Seed Dressing

½ cup sugar
1 teaspoon celery seed
1 teaspoon ground mustard

1 teaspoon paprika
1 teaspoon salt
¼ cup cider vinegar
¼ teaspoon dried minced onion
1 cup vegetable oil

In a bowl, combine the first five ingredients. Stir in vinegar and onion. Slowly add oil, whisking constantly until combined. Refrigerate until ready to serve. Serve over fresh fruit or salad greens. Makes 1½ cups.

Jane Viliky
Taste of Home

Refrigerator Pickles: Cauliflower, Carrots, Cukes, You Name It

Brine:

10 cloves garlic, peeled
2 cups white vinegar
6 teaspoons kosher salt
Several sprigs of fresh dill
1 teaspoon celery seed

1 teaspoon coriander seed
1 teaspoon mustard seed
½ teaspoon black peppercorns
½ teaspoon pink peppercorns (if you have 'em)

Vegetables:

- 6 Kirby cucumbers, quartered lengthwise
- 6 young spring carrots, peeled and cut in half lengthwise
- 1 handful large scallion pieces or green beans
- A few pieces of cauliflower to tuck wherever they'll fit
- 4 small hot red chiles or 2 jalapenos

In a medium saucepan, bring 4 cups water to a boil, reduce heat so that the water simmers and add the garlic. Cook for 5 minutes. Add the vinegar and salt, raise the heat and bring to a boil, stirring until the salt dissolves. Remove from the heat.

In 2 clear 1 quart jars, place a few sprigs of dill. Divide the seeds and peppercorns between the jars. Using tongs, remove the garlic from the brine and place 5 cloves in each jar. Then pack the jars full of cucumbers, carrots, scallions or green beans, cauliflower and chiles. You want them to be tightly stuffed.

Bring the brine back to a boil, pour it over the vegetables to cover completely, let cool, then cover and refrigerate. The pickles will taste good in just a few hours, better after a couple of days. And they'll keep for about three months.

Ted Allen
Food Network.com

Shredded Veggie Slaw with Celery Seed Vinaigrette

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| ¼ cup apple cider vinegar | 1 teaspoon honey |
| 2 tablespoons finely grated red or yellow onion | ¼ cup extra-virgin olive oil |
| 1 tablespoon 2% Greek yogurt | 4 cups finely shredded red and green cabbage |
| 2 teaspoons Dijon mustard | 2 cups finely shredded kale |
| 2 heaping tablespoons celery seeds, lightly toasted | 1 large carrot, peeled and coarsely shredded |
| | 2 green onions, dark and pale green parts, halved lengthwise and thinly sliced crosswise |

Make the vinaigrette: In a medium bowl, whisk together the vinegar, onion, yogurt, mustard, celery seeds, honey, 1 teaspoon salt, and 1/4 teaspoon pepper. Slowly whisk in the olive oil. Let sit for at least 30 minutes to allow the flavors to meld.

Combine the cabbage, kale, carrots, and green onions in a large bowl, add the vinaigrette, and season with salt and pepper. Toss well to coat in the dressing. Refrigerate for at least 30 minutes and up to 4 hours before serving.

Tip: Make the dish the morning of your party to get ahead on time!

Bobby Flay
The-chew-recipes.com

Tomato Ketchup

One 1-inch-long cinnamon stick, crushed	6 tablespoons distilled white vinegar
1 teaspoon celery seed	5 cups tomato puree
¼ teaspoon crushed red pepper flakes	6 tablespoons chopped yellow onion
¼ teaspoon whole cloves	¼ cup granulated sugar
¼ teaspoon ground allspice	½ teaspoon kosher salt

Enclose the cinnamon, celery seed, pepper flakes, cloves, and allspice in a tea ball or cheesecloth pouch secured with twine. Pour the vinegar into a 1-quart saucepan and add the spices. Bring to a boil over medium-high heat; then cover the pan and turn off the heat.

Put the tomato purée and onion in a heavy-duty 4-quart pot. Bring to a boil over medium heat. Lower the heat to medium low and simmer, stirring frequently to prevent scorching, until the onions are very soft and the flavors are melded, about 20 minutes. (If you want very smooth ketchup, you can pass the mixture through a food mill at this point to purée the onions.)

Remove the spices from the vinegar and add the vinegar to the tomato mixture. Add the sugar and salt and stir well. Continue to simmer until the ketchup is thick enough to spoon but still runny enough to pour, about 65 minutes. Cool to room temperature and then refrigerate. The ketchup will keep for about 2 weeks.

Eugenia Bone
Fine Cooking Issue 106

Do you have any recipes using celery seed to share?

Contact educator@herbsociety.org