



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Celery Salad

Kereviz Salatası



2 medium celeries
3 tbsp olive oil
Juice of a lemon
1/2 tsp salt
3-4 stems of parsley

- # Peel the celeries, cut into circles, each has 1 finger thickness.
- # Put 1 litre water into the pot, add some salt, place over medium heat, add the celery slices into it.
- # Boil until the celeries soften.
- # When the celeries soften remove them from the water and drain.
- # Place the celeries on a flat salad plate.
- # Pour the sauce mixture of oil, lemon and salt all over.
- # Refrigerate for 2 hours.
- # Place parsley leaves on the salad just before serving.

Note: This is a good way to cook a salad with celeries for making people like it, who do not like it in fact.