

# CELERY AND ASPARAGUS SALAD

A wonderfully refreshing summer salad!

*by Chef Kurt Kwiatkowski*

**Featured Food:** Celery

**Yield:** Serves 8

## Ingredients

1 lb. asparagus	1 lemon for zest and juice
1 large bunch or 2 hearts of celery	2 T. olive oil
¼ c. walnuts	Salt and pepper to taste

## Preparation

Bring a large pot of salted water to a boil. Wash and trim asparagus. Blanch in boiling water for 45 seconds then remove to ice water. After the asparagus is chilled, shave into long strips with a vegetable peeler. Keep cold in refrigerator until ready to assemble the salad.

Wash and dry celery. Grate on the large holes of a box grater.

Place walnuts on cutting board and press them with the side of the chef's knife to slightly crush.

In small bowl, place 1 Tablespoon of lemon zest and juice from ½ lemon. Add olive oil and whisk together. Add salt and pepper to taste.

About 20 minutes before serving, place asparagus, celery and walnuts in large bowl. Give lemon-olive oil dressing another whisk. Pour dressing over salad ingredients and toss. Add more salt and pepper to taste. Let sit at room temperature for about 15 minutes before serving.