

SALADS, SALAD DRESSINGS, AND RELISHES No.M 006 03
CREAM CHEESE STUFFED CELERY

Yield 100

Portion 2 Pieces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 37 cal | 1 g | 1 g | 3 g | 10 mg | 51 mg | 18 mg |

Ingredient

CELERY,FRESH,BUNCH
 CHEESE,CREAM

Weight

6 lbs
 2 lbs

Measure

1 gal 1-2/3 qts
 1 qts

Issue

8-1/4 lbs

Method

- 1 Cut celery into 2 to 3 inch pieces. Place celery in ice water 1 hour or until crisp. Drain. Place on sheet pans lined with waxed paper. Refrigerate for use in Step 2.
- 2 Fill hollow section of each celery piece with softened cream cheese.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.