

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 006 00**  
**PIMIENTO CHEESE STUFFED CELERY**

**Yield** 100

**Portion** 2 Pieces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
57 cal	2 g	3 g	4 g	11 mg	101 mg	84 mg

**Ingredient**

CELERY,FRESH,BUNCH  
 CHEESE,CHEDDAR,SHREDDED  
 PIMIENTO,CANNED,DRAINED,CHOPPED  
 SALAD DRESSING,MAYONNAISE TYPE  
 PEPPER,RED,GROUND  
 WORCESTERSHIRE SAUCE

**Weight**

6 lbs  
 2-1/4 lbs  
 10-1/8 oz  
 7-7/8 oz  
 <1/16th oz  
 1/2 oz

**Measure**

1 gal 1-2/3 qts  
 2 qts 1 cup  
 1-1/2 cup  
 1 cup  
 1/8 tsp  
 1 tbsp

**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 3.
- 2 Combine cheese, pimientos, Salad Dressing, red pepper, and Worcestershire sauce; blend well.
- 3 Fill hollow section of each celery piece with mixture.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.