

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 006 01**  
**COTTAGE 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>
14 cal	1 g	1 g	0 g	1 mg	68 mg	17 mg

**Ingredient**

CELERY,FRESH,BUNCH  
 CHEESE,COTTAGE  
 CATSUP  
 HORSERADISH,PREPARED  
 ONIONS,FRESH,GRATED

**Weight**

6 lbs  
 2 lbs  
 2-1/8 oz  
 1 oz  
 1/4 oz

**Measure**

1 gal 1-2/3 qts  
 1 qts  
 1/4 cup 1/3 tbsp  
 2 tbsp  
 1/3 tsp

**Issue**

8-1/4 lbs  
  
  
  
 1/4 oz

**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 cottage cheese, tomato catsup, prepared horseradish, and grated onions; blend thoroughly.
- 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.