

Easy Cranberry Pecan Holiday Celery Boats for Parties and Holiday Snacking

Cranberry Pecan Holiday Celery Boats Recipe: A Festive, Crunchy Holiday Appetizer



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INGREDIENTS

- 8 to 10 celery stalks
- 8 ounces cream cheese, softened
- 1/3 cup dried cranberries, chopped
- 1/3 cup pecans, finely chopped
- 2 tablespoons mayonnaise or Greek yogurt
- 1 teaspoon honey
- 1/4 teaspoon cinnamon, optional
- Pinch of salt
- Fresh parsley for garnish, optional

DIRECTIONS

1. Prepare the celery. Wash the celery stalks well and trim the ends. Cut them into shorter pieces, about 3 to 4 inches long, so they are easy to serve and eat.
2. Make the filling. In a medium bowl, mix the softened cream cheese, mayonnaise or Greek yogurt, honey, salt, and cinnamon if using. Stir until smooth and creamy.
3. Add the mix-ins. Fold in the chopped dried cranberries and pecans until evenly combined.
4. Fill the celery. Spoon or pipe the cream cheese mixture into each celery piece, filling the center groove generously.
5. Garnish and chill. Sprinkle with a few extra chopped pecans, cranberries, or parsley if you want a more finished look. Chill until ready to serve.
6. Serve cold or slightly cool. Arrange on a platter and serve as part of a holiday appetizer spread.

SWAPS & NOTES

Cream cheese: Full-fat cream cheese gives the richest filling, but reduced-fat works too.

Mayonnaise or Greek yogurt: Mayo makes the filling extra smooth, while Greek yogurt adds tang and lightness.

Pecans: Walnuts can be used if that is what you have on hand.

Cranberries: Chop them finely so they distribute evenly through the filling.

TIPS FOR SUCCESS

The key to making these celery boats really shine is texture.

Be sure to start with crisp, fresh celery so the boats hold their shape and give you that satisfying crunch.

Softened cream cheese is also important because it makes the filling easier to mix and spread without tearing the celery.

I also recommend chopping the cranberries and pecans fairly small.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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