

Creamy Celery Salad That's Crisp, Cool, and Surprisingly Addictive

A little sweetness or tang, depending on the version



TIME

20 to 30 min

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ChefManiac

INGREDIENTS

- Fresh celery
- A creamy dressing base
- Salt and black pepper
- A little sweetness or tang, depending on the version
- Optional herbs, onion, or crunchy mix-ins

DIRECTIONS

1. Prep the celery: Wash the celery thoroughly and slice it into thin, bite-sized pieces. If the stalks are especially thick, cut them in half lengthwise first.
2. Make the dressing: In a mixing bowl, stir together your creamy base with any seasonings and a tangy ingredient like lemon juice or vinegar. Taste and adjust as needed.
3. Combine the salad: Add the sliced celery to the dressing and toss until every piece is well coated.
4. Chill: Cover and refrigerate the salad for at least 20 to 30 minutes so the flavors can come together.
5. Serve cold: Give the salad a quick stir before serving and garnish with herbs or a little extra seasoning if desired.

SWAPS & NOTES

This salad is easy to adapt based on your taste and what you have in the kitchen.

Celery: Use fresh, crisp stalks and slice them thinly for the best texture.

Creamy base: Mayo, sour cream, or a mix of both can create a rich but balanced dressing.

Tangy element: Lemon juice or a splash of vinegar brightens the whole salad and keeps it from feeling too heavy.

TIPS FOR SUCCESS

This recipe is simple, but a few small choices make a big difference: Use very fresh celery for the crispest texture.

Slice the celery evenly so every bite feels balanced.

The celery should stay crisp, not weighed down.

Chill before serving for the best flavor and texture.

