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Stalking Around

A double dose of celery



Many chefs reserve celery stalks for adding flavor to stock. Richard Reddington taps into celery's overlooked potential at his new northern California restaurant, [Redd Wood](#). By utilizing both the crisp stalks and the tender yellow leaves, Reddington delivers diners a double dose of celery flavor in a light, lemony vinaigrette. He serves the refreshing salad alongside oxtails and polenta. At home, we've marked the salad as a palate-cleansing counterpoint to a hearty meal of braised short ribs.

Celery Salad with Lemon-Dijon Vinaigrette

Recipe adapted from Richard Reddington, Redd Wood, Yountville, CA

Yield: 4 servings	DIRECTIONS
INGREDIENTS	1. In a liquid measuring cup, combine the grapeseed and olive oil.
<i>2 tablespoons grapeseed oil</i>	2. In a medium bowl, whisk together the lemon zest, lemon juice, Dijon mustard, salt and pepper. While whisking vigorously, slowly drizzle in the oil until all of the oil is added and the vinaigrette is thick, creamy and emulsified.
<i>1 tablespoon extra-virgin olive oil</i>	3. Add the celery to the vinaigrette and lightly toss to coat. Add the celery leaves and parsley leaves, toss to combine and serve.
<i>Zest of ½ medium lemon</i>	
<i>1 tablespoon fresh lemon juice</i>	
<i>½ teaspoon Dijon mustard</i>	
<i>Salt and freshly ground black pepper</i>	
<i>4 celery stalks, trimmed and thinly sliced into crescents (preferably using a mandoline)</i>	
<i>1 cup small yellow celery leaves</i>	
<i>1 cup flat-leaf parsley leaves</i>	