

CHILLED CELERY LOG

- 1½ cups (16-ounce package) frozen cauliflower, cooked and drained
- 1 medium green pepper, finely chopped
- 2 tablespoons finely chopped pimento
- 1 tablespoon chopped celery leaves
- 1 tablespoon chopped fresh parsley
- ¼ teaspoon salt
- ¼ teaspoon white pepper
- 1 bunch celery
- 4 cups boiling water
- 4 packets instant chicken broth and seasoning mix, or 4 chicken bouillon cubes
- Lettuce leaves

Mash cauliflower. Stir in green pepper, pimento, celery leaves, parsley, salt, and pepper. Remove stalks from celery bunch and trim both ends of stalks. Combine water and broth mix in a large skillet; stir until mix is dissolved. Add celery to skillet. Simmer 10 minutes. Drain. Fill stalks with cauliflower mixture. Arrange stalks in form of original bunch; tie with string. Refrigerate 45 minutes. Cut into 1-inch slices. Serve on lettuce leaves. Divide evenly. Makes 6 servings.