Braised Celery

Makes: 6 servings

Ingredients

- 1 ½ quarts celery cut into pieces (6 cups)
- 3 tablespoons drippings and juice from roast meat or fowl
- 3 tablespoons flour
- 1 ½ cups cold water
- salt and pepper to taste

Directions

1. Preheat oven to 350°F.
2. Put the cut celery into a shallow baking dish.
3. Melt the meat drippings in a skillet, add the flour, stir until well blended, and then gradually add the water and continue to stir until smooth.
4. Add salt and pepper to taste and pour this hot gravy over the celery or use an equal quantity of left-over slightly thickened gravy or meat broth.
5. Cover the dish and bake in oven for 45 minutes, or until the celery is tender. During the last 15 minutes remove the cover from the dish, so that the gravy cooks down and browns slightly.
6. Serve in the baking dish.

Note: This is an excellent way to use the outer stalks of celery, less attractive for serving raw, and also to make use of left-over gravy or meat drippings.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted?by the USDA Food and Nutrition Administration.

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