

## **CELERY & PARMESAN SALAD**

½ cup good olive oil                      2 teaspoons grated lemon zest  
½ cup plus 1 tablespoon freshly squeezed lemon juice (3 lemons)  
2 tablespoons minced shallots      1 teaspoon celery seed  
½ teaspoon celery salt                  ½ teaspoon anchovy paste  
Kosher salt and freshly ground black pepper  
5 cups thinly sliced celery hearts, use tender leaves, sliced on angle (about 12 stalks)  
4-ounce chunk aged Parmesan cheese  
2/3 cup toasted walnuts, coarsely chopped (or Pine nuts)  
Whole flat-leaf parsley leaves

Whisk together the olive oil, lemon zest, 1.4 cut lemon juice, shallots, celery salt, anchovy paste, 2 teaspoons salt and 1 teaspoon pepper Place celery in bowl and toss with the remaining 1 tablespoon of lemon juice and ½ teaspoon of salt. Add dressing to moisten well. Cover and refrigerate 1 hour. When ready to serve shave the Parmesan onto the celery and sprinkle with walnuts, parsley leaves, salt and pepper and serve immediately. Also nice with sliced avocado added on the side.