


# Celery Sauce

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:   
2.5 h

Serves:  60

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Pescetarian

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

Try this celery sauce instead of the classic mushroom sauce and you won't regret it! Pair this with any chicken, fish or meat dish and you have a wonderful sauce that will add a yummy element to your dish. This sauce will thicken up at the end! Feel free to cut out the sugar if you are looking for a more neutral flavor.

## Ingredients (11)

### Main ingredients

- 8 pounds onions, diced
- 1 and 1/2 cups oil
- 3 bunches of celery, finely diced
- 5 red peppers, finely sliced
- 5 green peppers, finely diced
- 6 carrots, grated (*optional*)

- 6 tablespoons flour
  - 5 cups water
  - 2 tablespoons sugar
  - 3/4 teaspoon pepper
  - 3 tablespoons salt
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## Start Cooking

### Prepare the Celery Sauce

1. In a 16-quart pot, sauté onions in oil, until transparent.
2. Add vegetables and bring to a boil.
3. Reduce heat and cook, covered, for two hours, stirring occasionally.
4. Sprinkle flour over vegetables and brown for two to three minutes, stirring constantly.
5. Add water and spices and cook for an additional 10–15 minutes.

### Credits

Photography and Styling by Tamara Friedman