



## Recipe: Red Grape and Celery Salad

*Serves 4 to 6*

*This salad screams summer. Super fresh, super easy, but best of all super delicious! Made from abundantly available (and most likely on hand) ingredients, this is a real crowd pleaser. **Note:** slicing the grapes isn't necessary, but makes for a much more appealing salad offering equal bites of both celery and grapes. Don't worry about perfection, just try to keep the slices uniform.*



### Ingredients

- 1 medium bunch red seedless grapes, rinsed, dried and stemmed
- 1 small bunch celery, root end and tops trimmed, stalks rinsed and dried, leaves reserved
- 1 tablespoon white wine vinegar
- 1 small shallot, slice paper thin
- 3 tablespoons fruity olive oil
- Honey, to season (if needed)
- Sea salt and fresh ground pepper, to season
- 1 tablespoon finely chopped fresh chives
- 1 tablespoon lemon zest, to season

### Preparation

Slice the grapes about 1/8- to 1/4-inch thick. Place in a chilled mixing or serving bowl. Slice the celery stalks 1/8- to 1/4-inch thick, positioning your knife on a sharp angle to produce elongated sliced. Add celery to the sliced grapes. Gently toss to combine.

Rinse and dry the celery leaves (a salad spinner works great here). Coarsely chop any larger outer leaves. Add to the grape and celery mixture.

Prepare a simple vinaigrette by combining the vinegar and shallot in a mixing bowl. Add 1 tablespoon of hot water. Whisk to combine. Add the olive oil in a slow stream while whisking constantly until emulsified. Taste. Adjust seasoning by adding a bit of honey, if needed; then salt and pepper. Stir in the chives and lemon zest.

Pour about half the vinaigrette over the grape and celery mixture. Gently toss to evenly distribute the dressing. Serve immediately, passing the remaining vinaigrette at the table.