
Celery Salad with Walnuts, Dates and Pecorino

Melissa Rubel in Food & Wine, 11/080

Internet Address: <http://www.foodandwine.com/recipes/celery-salad-with-walnuts-dates-and-pecorino>



Servings: 12

The salad and dressing can be refrigerated separately for up to 1 day. Store the walnuts in an airtight container and add to the salad just before serving.

1. Preheat the oven to 350°. Spread the walnuts in a pie plate and toast for about 8 minutes, until lightly golden and fragrant. Let cool completely, then coarsely chop.
2. In a small bowl, combine the shallot with the sherry vinegar. Whisk in both oils and season with salt and pepper.
3. In a large bowl, toss the toasted walnuts, celery, dates and pecorino. Add the dressing and toss. Serve at once.

- 1 1/4 cups walnuts
- 1 small shallot, minced
- 2 tablespoons sherry vinegar
- 2 tablespoons walnut oil
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 bunches celery, 2 pounds, thinly sliced on the bias
- 3/4 cup dates, Medjool, dried pitted, quartered lengthwise
- 3 ounces pecorino cheese, dry type, shaved with a vegetable peeler

Per Serving (excluding unknown items): 151 Calories; 12g Fat (66.2% calories from fat); 3g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>