



# Celery Salad with Holiday Sparkle

## The Crunch That Started It All

I was making soup one winter day. I had a bunch of celery left over. It looked so lonely in the fridge. So I decided to give it a party.

I sliced it up and tossed it with a few bright things. My grandson walked in. He took one bite. His eyes got wide. He said, “This tastes like Christmas!” I still laugh at that. That’s how this salad got its name.

## Why a Simple Salad Matters

Food doesn’t need to be fancy to be good. This salad proves it. It uses humble celery. It turns it into something special. That matters. It shows

you can make magic with simple things.

It also gives you a fresh crunch on a heavy holiday table. Your plate needs that. It makes the rich bites taste even better. A little break for your taste buds matters, too.

## Let's Make the Sparkle

First, mince one shallot. It's like a gentle onion. Put it in a big bowl. Squeeze half a lemon over it. Doesn't that smell amazing? Add the oil, salt, and pepper. Stir it well.

Now, slice your celery. Thin pieces are best. They soak up the dressing. Toss it all in the bowl. Add the Parmesan cheese. Toss it gently with your hands. Taste it. Does it need more lemon or salt? You are the boss.

## A Little Celery Story

My friend Margot used to hate celery. She said it was just watery crunch. I made this salad for her. She ate two helpings. Now she brings it to every potluck. It changed her mind.

\*Fun fact: Celery used to be a medicine long ago. People thought it could calm your nerves. I think they were onto something. A crunchy bite does make you feel better.

## Your Turn in the Kitchen

This salad is a wonderful helper. You can make it hours before guests come. The flavors get friendlier as they sit. What's your favorite make-ahead dish for a busy day? Tell me, I'd love to know.

I like to add a handful of toasted walnuts sometimes. It adds a nice

surprise. What would you add? A different cheese, maybe some apple? Try your own twist. Cooking is about playing.

## Serving With a Smile

Serve it right away for the biggest crunch. Or tuck it in the fridge for later. It keeps its sparkle for days. This makes it perfect for leftovers, too.

See also Turtle Oat Christmas Cookie Bars

It pairs with almost anything. Roast chicken, a holiday ham, even a simple sandwich. Do you have a big meal coming up? Try this salad beside it. Let me know what you served it with.

## Ingredients:

| Ingredient      | Amount                       | Notes                                    |
|-----------------|------------------------------|--|
| Shallot         | 1                            | Minced                                   |
| Lemon juice     | from 1/2 lemon               | Freshly squeezed                         |
| Olive oil       | 2 tablespoons                | Plus additional to taste                 |
| Kosher salt     | 1/4 teaspoon                 | Plus additional to taste                 |
| Black pepper    | 1/2 teaspoon                 | Freshly ground, plus additional to taste |
| Celery          | 1 small bunch (approx. 1 lb) | Sliced into 1/4- to 1/2-inch pieces      |
| Parmesan cheese | 1 1/2 ounces (about 1/3 cup) | Finely grated or shaved                  |





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Hello, my dear! Come sit at the table. Let's make something crisp and bright. This salad always reminds me of my friend Margie. She brought it to a snowy potluck years ago. I still laugh at that. Everyone was so surprised by simple celery! Doesn't that smell amazing? The lemon and cheese just sing together. It's a little sparkle on a plate. Perfect for when dinner feels too heavy. You'll love the crunch. It's like a fresh winter walk for your mouth. Trust this old grandma. Sometimes the simplest things are the very best.

## Instructions

**Step 1:** First, let's make our dressing. Mince your shallot into tiny pieces. Put it right into a big bowl. Squeeze in the juice from half your lemon. Add the olive oil, salt, and pepper. Give it a good stir until it looks friendly. (A tip: Let the shallot sit in the lemon juice for a minute. It makes the flavor softer.)

**Step 2:** Now, wash your celery well. Slice it into happy, bite-sized pieces. Add all the celery to your bowl. Sprinkle that lovely Parmesan cheese right on top. Gently toss everything together. I use my clean hands. It feels wonderful! **Do you think we should add the celery or the cheese first? Share below!**

**Step 3:** Time for the most important step. Taste a little piece! What does it need? Maybe a pinch more salt? A tiny extra squeeze of lemon? Trust your own tongue. When it tastes just right to you, it's done. You can eat it now or save it. It gets even better after a short rest in the fridge.

See also [Savory Christmas Bread Stuffing Perfection](#)

## Creative Twists

**Add a handful of toasted walnuts or pecans.** The nutty crunch is so cozy. **Swap the Parmesan for salty crumbled feta cheese.** It makes a creamy, tangy change. **Throw in some sweet red grapes, sliced in half.** A sweet pop with the salty cheese is magic. Which one would you try first? Comment below!

## Serving & Pairing Ideas

This salad shines next to a roast chicken. It also loves a simple soup. For a pretty plate, serve it on a bright green platter. A crisp white wine, like a Pinot Grigio, pairs nicely. For a cozy drink, try sparkling apple cider with a cinnamon stick. Which would you choose tonight?



## Celery Salad with Holiday Sparkle

### Keeping Your Sparkly Salad Fresh

This salad loves a cool, crisp home in your fridge. Tuck it into a tight-lidded container. It will stay happy for up to three days. The celery stays wonderfully crunchy.

I do not recommend freezing this one. The celery turns sad and watery when thawed. It is best made fresh or kept chilled. You can batch-slice the celery ahead, though. Keep the slices in cold water in the fridge.

I once made a big batch for a party. The leftovers were even better the next day. The flavors had time to mingle and become friends. This is why batch prep matters. It gives you a head start on a tasty, healthy side.

**Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Hiccups

Is your salad too sharp? The lemon or shallot might be bossy. Add a tiny drizzle of honey or maple syrup. One teaspoon will soften the edge nicely. This matters because balance makes every bite a joy.

Is the celery too stringy? Peel the outer stalks with a vegetable peeler first. I remember when my grandson showed me that trick. It makes the celery so tender. Your salad will be much more pleasant to eat.

Is the cheese clumping together? Toss the celery in the dressing first. Then sprinkle the cheese on top and give one gentle mix. This helps the cheese stay separate and fluffy. It builds your confidence when small tricks work.



**Which of these problems have you run into before?**

## **Your Quick Questions, Answered**

**Q: Is this salad gluten-free?**

A: Yes, it is naturally gluten-free. All the ingredients are safe.

See also Christmas Caprese with Cherry Tomatoes

**Q: Can I make it ahead?**

A: Absolutely. Make it a few hours before serving. The flavors get even better.

**Q: What if I don't have a shallot?**

A: Use two tablespoons of very finely chopped red onion. Soak it in lemon juice for five minutes first.

**Q: Can I double the recipe?**

A: You can easily double or triple it. Just use a very big bowl for mixing.

**Q: Any optional add-ins?**

A: Try a handful of toasted walnuts or chopped apples. *A fun fact: celery was used as a medicine long before it was a food!*

**Which tip will you try first?**

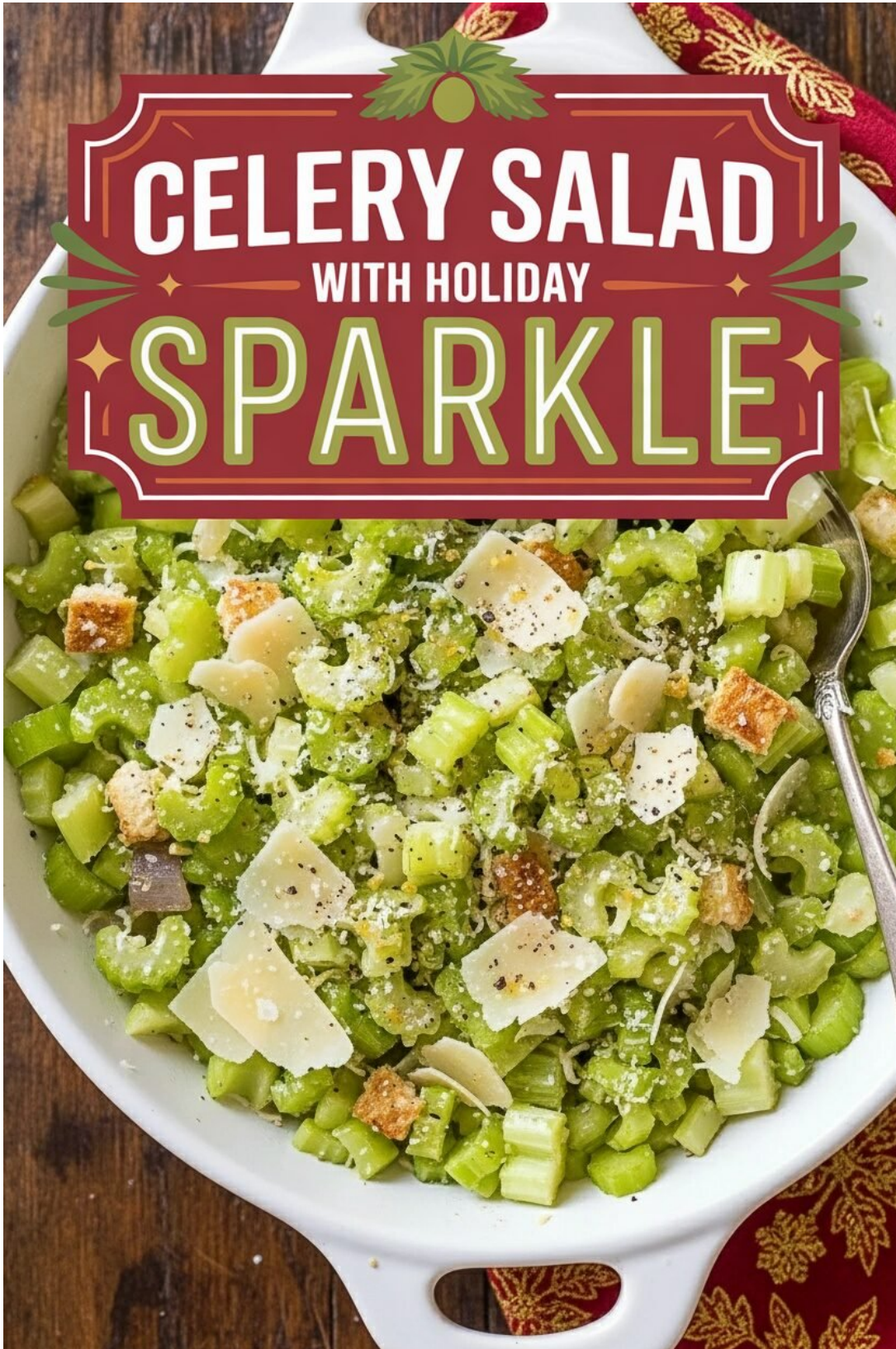
## **From My Kitchen to Yours**

I hope this recipe brings a little sparkle to your table. It is a simple, fresh friend for rich holiday meals. Cooking should be fun, not fussy. I love hearing your stories and seeing your creations.

Please tell me all about it in the comments below. **Have you tried this**

**recipe?** I read every note from my kitchen nook. Thank you for cooking with me today.

Happy cooking!  
—Elowen Thorn.





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# **Celery Salad with Holiday Sparkle**

Author: Elowen Thorn



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Cooking Method: [No-Cook](#)



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Cuisine: [American](#)





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Courses: [Side Salad](#)



## Celery Salad with Holiday Sparkle | 18

Difficulty: **Beginner**



## Celery Salad with Holiday Sparkle | 19

Prep time: **15 minutes**



## Celery Salad with Holiday Sparkle | 20

Cook time: **minutes**





## Celery Salad with Holiday Sparkle | 21

Rest time:



## Celery Salad with Holiday Sparkle | 22

Total time: **15 minutes**



## Celery Salad with Holiday Sparkle | 23

Servings: **4 servings**



## Celery Salad with Holiday Sparkle | 24

Calories: **120 kcal**

Best Season:**Summer**

## **Description**

A crisp, refreshing, and simple salad featuring celery, Parmesan, and a

bright lemon-shallot dressing.

## Ingredients

- 1 shallot, minced
- 1 lemon, juiced
- 2 tablespoons olive oil, plus additional to taste
- 1/4 teaspoon kosher salt, plus additional to taste
- 1/2 teaspoon freshly ground black pepper, plus additional to taste
- 1 small bunch celery (approximately 1 pound), sliced into 1/4- to 1/2-inch pieces
- 1 1/2 ounces Parmesan cheese, finely grated or shaved (about 1/3 cup)

## Instructions

1. Place the minced shallot into a large mixing bowl. Halve the lemon and squeeze the juice of one half into the bowl. Add the olive oil, kosher salt, and black pepper. Stir thoroughly until the mixture is fully combined.
2. Add the sliced celery and Parmesan cheese to the bowl. Toss carefully to ensure that all pieces are evenly coated with the dressing. Taste the mixture and adjust the seasoning as needed. Additional salt, lemon juice, or olive oil may be added to achieve a balanced flavor.
3. Serve the salad immediately, or transfer it to an airtight container and refrigerate for up to 3 days.



## Notes

For best flavor, let the salad sit for 10-15 minutes before serving to allow the shallot to mellow and the celery to absorb the dressing.

Keywords: Celery, Parmesan, Salad, Side, Quick, Healthy