# **Grandma's Stuffed Celery**

My grandma always made stuffed celery at Thanksgiving and Christmas. As kids, we were always so hungry before the holiday meal we would sneak and get a piece of celery to curb our appetite. It was nearly all gone by meal time and we always got fussed at with hint of a grin from Grandma. Now I never have holiday meals without it!

Recipe by Victoria Marie | Created on Mar 9, 2022

# Ingredients

- 1 bunch celery large stalks washed, trimmed, and cut into 3 sections
- 2 (8 ounce) packages cream cheese at room temperature
- ¾ cup chopped pimento-stuffed green olives
- 2 cloves garlic, finely minced
- 1 pinch salt and freshly cracked black pepper to taste

### **Directions**

 Thoroughly dry each piece of celery with paper towels. Mix the cream cheese, olives, garlic, salt, and black pepper in a bowl. Using a knife, spread a generous amount of cream cheese filling down the center indentation of each celery piece. Serve immediately or refrigerate.

#### **Nutrition Facts**

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Serving: 24 servings | Calories: 76.4 kcal | Carbohydrates: 1.4 g | Protein: 1.7 g | Saturated fat: 4.2 g | Cholesterol: 20.5 mg | Sodium: 224.5 mg | Fiber: 0.4 g | Sugar: 0.4 g
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# **Categories**

Appetizers and Snacks Cheese