

Olive-Stuffed Celery

From "Taste of Home Christmas 2011"

Prep/Total time: 25 minutes

Yield: 2 dozen

1 dill pickle spear + one tsp juice
3 sweet pickles + 1 tsp juice
6 pitted ripe olives + 1 tsp juice
2 large pimiento stuffed olives + 1 tsp juice
1-8 oz pkg cream cheese
1/3 cup Miracle Whip
1/4 tsp salt
1/4 cup finely chopped pecans, toasted (optional)
 *I eliminated the nuts for the tea
6 celery ribs, cut in 2 inch pieces

Finely chop the pickles and olives; place in a sieve and set aside to drain.

In a small bowl, beat the cream cheese, Miracle Whip, juices & salt until well blended.

Transfer to a small re-sealable plastic bag (or pastry bag with a wide tip); cut a small hole in the corner of the bag; pipe or stuff into celery sticks.

Store in the refrigerator.