

Fate Celery Cocktail with Fate Brown Bread & Butter

Cocktail Sauce Ingredients

6 tablespoons suitable mayonnaise

5 tablespoons suitable tomato ketchup

½ teaspoon dried mustard powder

1 tablespoon suitable Worcester sauce

Salt and pepper to season

2 teaspoons vinegar or fresh lemon juice (more or less to taste)

Cocktail Ingredients

Celery sticks, trimmed (1 large or 2 small sticks per portion)

Shredded lettuce (2-3 tablespoons per portion)

To Decorate

Slices of lemon, cucumber, and red pepper,

Cherry tomatoes and a sprig of parsley

To serve

Slices of buttered Fate bread

Method

1. Place the mayonnaise, ketchup, mustard and Worcestershire sauce into a bowl and stir well.
2. Season with salt and pepper.
3. Stir in the vinegar or lemon juice to sharpen the taste. Add more if you like it really tangy.
4. Chill.
5. Use pretty individual dishes or glasses.
6. Place the shredded lettuce in the bottom.
7. Cut the celery sticks crossways into small pieces, and place on top of the bed of lettuce.
8. Carefully spoon on some of the sauce, and decorate the glass with lemon and cucumber slices, red pepper strips and parsley.
9. Serve with buttered Fate brown bread.

For an Even More Exciting Way to Serve

1. Make the cocktail sauce as above, but do not add any vinegar or lemon juice. Instead, add a little freshly squeezed orange juice.
2. Then, cut a small ripe pineapple in half, lengthways through the leaves, and cut out the core.
3. Using a sharp knife cut the pineapple out of the skin and cut into bite size pieces.
4. Place into a bowl, stir in the celery pieces, a little chopped red pepper, and just enough sauce to coat the ingredients lightly.
5. Stir in a little shredded lettuce, or lettuce leaves such as rocket just for colour.
6. Spoon back into the pineapple shell and serve.



Note

This really just a low protein version of prawn cocktail. The celery gives it a lovely fresh crunch.

This recipe was provided by Fate Special Foods.

