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## Celery and Avocado Green Salad



*from the kitchen of Ruth Bancroft*

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### For 6      For 9      **Victor Dressing:**

½ c.	¾ c.	salad oil
2 T.	3 T.	lemon juice
2 T.	3T.	minced dill pickle
1 T.	1 ½ T.	minced onion
1 T.	1 ½ T.	minced capers
1 t.	1 ½ t.	salt
¼ t.	⅓ t.	dry mustard
4	6	large stalks celery, diagonally sliced
½ c.	¾ c.	chicken broth, canned or made from stock base
1		butter lettuce
¼	½	bunch chicory (curly endive) or water cress
1	2	avocado, peeled + sliced

minced parsley garnish

pimento strips garnish

Cook celery in chicken broth about 4 min until almost tender. Drain, and while still warm, put in the victor Dressing. Cover and refrigerate 1 or 6 hours or overnight (Better 1-2 days). To serve, tear lettuce + water cress into a shallow bowl. Lift celery out of dressing with a slotted spoon and arrange with the avocado on the lettuce. Garnish. Drizzle remaining dressing on salad. Bring to table and mix.

I made individual salads instead.