

# Salt and Serenity

## Celery, Olive and Plumcot Salad

Slightly adapted from Bonny Reichert's recipe in the September 26 2014 issue of the Globe and Mail newspaper.

Serves 4

1 tablespoon extra virgin olive oil  
2 teaspoons sherry or white wine vinegar  
1/8 teaspoon grainy Dijon mustard,  
1/2 teaspoon honey  
1/4 teaspoon freshly ground black pepper  
2 stalks celery, peeled to remove strings, halved lengthwise and diced into 1/4 inch pieces  
1/3 cup tender celery leaves, from the heart of the celery, coarsely chopped  
1/4 cup pitted green olives, halved and quartered  
2 large plumcots, cut into wedges  
1/4 cup toasted sliced almonds

1. In a small bowl, whisk together oil, vinegar, mustard, honey and pepper.
2. Toss diced celery, celery leaves, olives and plumcots wedges in a serving bowl. Drizzle with dressing. Scatter toasted almonds over the top. Serve