

**Cleveland County Kitchen**  
**April 2021**  
**Food of the Month – Celery**  
**Chef – Daniel Dedmon**



## **Celeried Potato Puffs**

### **Ingredients**

- 1 cup minced celery
- 2 tablespoons butter or margarine, melted
- ¼ cup minced shallots
- 2 pounds potatoes, peeled and quartered
- ½ cup half and half
- 1 tablespoon butter or margarine
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- 3 egg yolks, beaten
- ½ cup grated Parmesan cheese
- Celery leaves (optional)

### **Instructions**

1. Sauté celery in 2 tablespoons butter until crisp-tender; add shallots, and sauté 2 minutes. Set aside.
2. Cook potatoes in boiling, salted water 15 minutes or until tender; drain and mash.
3. Combine half and half and 1 tablespoon butter in a saucepan; heat until butter melts, stirring occasionally. Gradually stir into mashed potatoes; add salt and pepper. Gradually stir about 1 cup potatoes into egg yolks; add to remaining potatoes. Stir in celery mixture and Parmesan cheese.
4. Spoon potato mixture into 5 lightly greased 6-ounce custard cups. Set custard cups in a 13x9x2 inch pan; pour hot water to a depth of 1 inch into pan. Bake at 450° for 30 minutes or until a knife inserted in center comes out clean.
5. Unmold onto a serving platter. Garnish with celery leaves, if desired.

Yield: 6 servings.

Made Available by:  
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