

## Seasonal Eating



## Greek Stuffed Celery

- 8 ounces cream cheese, softened
- 3 ounces feta cheese
- 1/4 teaspoon Greek seasoning (Cavenders)
- 1/4 teaspoon chopped fresh oregano
- 1/4 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh parsley
- 1 tablespoon finely chopped red bell peppers
- 2 tablespoons finely chopped green olives
- 2 tablespoons finely chopped kalamata olives
- 6 stalks celery washed and cut in half

In a bowl, mix together the cheeses, Greek seasoning, oregano, thyme, parsley, bell pepper and olives. Cover and place in refrigerator for several hours to let flavors develop. Stuff into celery pieces.