Citrus–Horseradish Bloody Mary Celery



Crunchy cold-marinated celery with horseradish, garlic, lime peel and a savory Worcestershire brine.

1 quart-size jar · about 6 servings 15 min active + 12 hours refrigerated rest 12 hours 15 minutes total · No cooking

INGREDIENTS / ONE BATCH

12 oz (340 g) trimmed fresh celery; 4–5-inch sticks, shorter to fit

2 small garlic cloves, smashed

1 tsp whole black peppercorns

2 broad lime-peel strips, about 1 x 2 inches each; little white pith

1 cup white distilled vinegar, commercial 5% acidity

3/4 cup cold drinking water

1 tbsp Worcestershire sauce

2 tsp prepared noncreamy horseradish

1 tsp hot sauce

2 tsp granulated sugar

1 tsp pickling/canning salt

EQUIPMENT

Clean wide-mouth quart-size food-safe jar and lid, knife, board, scale, peeler, measure, whisk, jug; fridge thermometer.

FIVE SIMPLE STEPS

1 · Wash and trim. Wash hands with soap 20 seconds. Clean tools and jar. Rinse celery and whole lime under plain running water; no produce soap. Dry; remove damage. Weigh trimmed celery; cut sticks to fit below liquid. Peel lime strips; smash peeled garlic.

2 · Mix cold. Whisk all vinegar, cold water, Worcestershire, horseradish, hot sauce, sugar and salt until dissolved. No heating.

3 · Pack and cover. Add garlic, peppercorns, peel and celery to jar; pour in all brine. Cover celery with liquid, leaving room for lid. Shorten/rearrange sticks; if needed, move the whole batch to a narrower clean lidded food-safe container. No extra water.

4 · Chill now. Close with a removable lid; label preparation date/time. Refrigerate immediately at ≤40°F (4°C) for a 12-hour flavor rest. No counter rest or fermentation; this is not full curing.

5 · Serve cold. Use clean utensils. Keep refrigerated; use within 4 days from preparation, including the 12-hour rest, or an earlier ingredient deadline. Do not return served celery.

Labels: Use commercial sauces. Worcestershire commonly contains fish; check wheat and all component labels. Celery is a potential allergen.

FRIDGE ONLY: The 4-day household maximum is our choice, not validated shelf life or FDA/NCHFP recipe approval. Keep covered at ≤40°F (4°C). Count all time out, including prep/serving: discard after 2 hours, or 1 hour above 90°F (32°C). Never reuse brine or top up old batches. Vinegar, salt and lid seal do not prove safe pH or preservation. No canning, pantry storage or fermentation. Smell/appearance cannot prove safety.

[1] Simply Savory Kitchen Recipes · Public caption confirms celery, vinegar, garlic, pepper, horseradish and hot sauce. Only bunch/cup measured. Our quantities/method are original; not endorsed. [2] FDA · 7 Tips for Cleaning Fruits, Vegetables — general produce handling. [3] FDA · Are You Storing Food Safely? — general cold holding and time-out rules. [4] NCHFP · General Information on Pickling — preservation needs tested proportions; this cold marinade is not a tested preservation recipe.

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] facebook.com · [2] fda.gov · [3] fda.gov · [4] nchfp.uga.edu