



PICKLED CELERY WITH RAISIN BUTTER AND CURRY ROASTED PEANUTS

For the celery

- 4 large sprigs fresh dill
- 1 bunch celery, cut into 1/4-inch slices
- 1 cup white vinegar
- 1 cup water
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 small red chili, sliced
- 2 teaspoons brown mustard seeds
- 1 teaspoon black peppercorns

For the raisin butter

- 2 quarts shredded apple
- 4 cups sugar
- 2 cups raisins
- 1 cup water

For the peanuts

- 3 cups raw peanuts
- 3/4 cup honey
- 2-1/2 tablespoons light brown sugar
- 1 teaspoon red curry paste
- 1-3/4 teaspoon coarse sea salt

To make the celery: Place dill and celery in a 1-quart sized Mason jar. In a small saucepan combine vinegar, water, sugar, salt, chili, mustard seeds and peppercorns; bring to a simmer stirring until sugar and salt dissolve. Pour over celery into jar; cool uncovered, then refrigerate with lid on at least 24 hours.

To make raisin butter: In a saucepan, combine apple, sugar, raisins and water; bring to a simmer until raisins fall apart when pressed. Remove from heat; cool. Remove mixture to food processor; puree until smooth; set aside.

To make the peanuts: Preheat oven to 350°F. In a mixing bowl, combine peanuts, honey, sugar and curry until the peanuts are well-coated. Sprinkle with salt; toss gently. Spread peanuts evenly on the baking sheet; bake, stirring three times during baking, until the nuts are deep-golden brown and glazed, 25 to 30 minutes.

To serve: Drain celery, pat dry and place on serving platter. Drizzle with raisin butter and sprinkle with peanuts.