

Celery with Quince

Traditional Turkish celery with quince recipe. A healthy, olive oil-based vegetarian dish that's both flavorful and digestive-friendly. Ready in 45 minutes.

15	30	45	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 4 celery
- 1 quince
- 1 carrot
- 1 sprig celery stick
- 1 onion
- 8 sprig parsley
- 0.5 tsp olive oil
- 2 tsp granulated sugar
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the vegetables**

Fill a large bowl with cold water and squeeze in juice from half a lemon. Trim 4 celery stalks and cut into 2-inch pieces, then immediately place in the lemon water to prevent browning.
- 2** Peel and core 1 quince, then cut into 8 wedges. Peel 1 carrot and slice into ¼-inch rounds. Dice 1 onion finely.
- 3 Build the base**

Heat 3 tablespoons olive oil in a large heavy-bottomed saucepan over medium heat until shimmering. Add diced onion and cook, stirring occasionally, until soft and translucent, about 4-5 minutes.
- 4** Drain celery pieces and add to the pan along with quince wedges and carrot rounds. Cook, stirring gently, for 3-4 minutes until vegetables are lightly coated with oil.
- 5 Season and braise**

Add 1 sprig fresh thyme, 8 sprigs fresh parsley, ½ teaspoon salt, 2 teaspoons sugar, 1 teaspoon black pepper, and 1 teaspoon lemon juice. Pour in enough water to come halfway up the vegetables, about ½ cup.
- 6** Bring to a gentle simmer, then reduce heat to low. Cover and cook for 25-30 minutes, checking every 10 minutes and adding more water if the pan becomes dry, until vegetables are tender when pierced with a fork but still hold their shape.

7 Finish and serve

Remove from heat and discard herb stems. Let cool to room temperature, about 20 minutes. Taste and adjust seasoning with additional salt, pepper, or lemon juice if needed before serving.

Tips

Choose celery stalks that are firm and crisp with bright green leaves. Avoid any that show signs of wilting or brown spots for the best texture and flavor.

Don't skip soaking the celery in lemon water - this prevents discoloration and keeps the vegetables looking fresh and appetizing.

Use high-quality extra virgin olive oil as it's a key flavor component. The fruity, peppery notes of good olive oil will enhance the overall taste of the dish.

Cut vegetables uniformly to ensure even cooking. Pieces should be large enough to hold their shape but small enough to cook through properly.

Avoid overcooking the vegetables - they should be tender but still maintain some texture. Mushy vegetables will detract from the dish's appeal.

Allow the dish to rest for at least 30 minutes before serving to let the flavors meld. It tastes even better after a few hours or overnight.

Taste and adjust seasoning just before serving, as flavors can change as the dish rests. You may need a pinch more salt or a squeeze of fresh lemon juice.

Garnish with fresh herbs just before serving to maintain their bright color and fresh flavor throughout the meal.