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## Giardiniera

Serves 8

This spicy, fresh, crisp, and tart celery salad is the perfect counterpoint to almost anything rich and meaty. It's the customary condiment for hot Italian beef sandwiches, but it goes just as well with hot dogs, sausages, and Grilled Veal Hearts (page 46/*not included*).

1 pound celery, peeled and thinly sliced on the bias  
1 cup thinly sliced red onion  
1/4 cup chopped fresh flat-leaf parsley  
1/2 cup thinly sliced jalapeños  
2 tablespoons thinly sliced  
Fresno chile  
2 garlic cloves, minced  
1 tablespoon [coriander seeds](#)\*, toasted and ground  
1 teaspoon [ancho chile powder](#)\*  
2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper  
1/2 cup red wine vinegar  
1/2 cup extra-virgin olive oil

\*[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange](#)® spices and seasonings in all of its recipes.

Mix together all of the ingredients in a large nonreactive bowl or glass jars, cover, and refrigerate for 24 hours before serving.



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