**Celery ın olıve oıl**

2 celeries with leaves

1 carrot

1 potato

2 onions

½ cup olive oil

2 teaspoons salt

2 teaspoons sugar

½ orange juice

½ lemon juice

Peel celeries, slice to pieces and soak in cold water. Chop celery leaves.

Peel potato and carrot and cut to finger size pieces. Chop onions to four pieces. Stir potatoes, carrots and onions with olive oil over high heat, add sugar, salt and ½ cup boiling water. Cover lid and cook over medium heat until carrots are softened. Add orange and lemon juice and place celery pieces and leaves in pan. Keep pan over medium heat until vegeables are cooked. Slowly add boiling water if needed.