Braised Fennel
From – The Fannie Farmer Cookbook

1 lb fennel
2 Tbsp butter
chicken broth
salt
black pepper

• Slice the fennel bulb into ½ inch pieces.
• Saute in the butter in a skillet for about 5 minutes.
• Add about ½ inch of broth to the skillet.
• Cover and simmer over low heat until tender, about 15-20 minutes.
• Using a slotted spoon arrange the fennel in a serving dish.
• Boil the cooking liquid down to just a few tablespoons, and season to taste with salt and pepper.
• Pour over the fennel and serve.

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