

# 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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