

BRAISED BC ENDIVE



Yields:

6 - 8 portions

INGREDIENTS

1 cup	Water
3 tbsp	Butter, unsalted
2 tsp	Kosher Salt
2 tsp	Granulated Sugar
1 tsp	White Wine Vinegar
1/4 tsp	Freshly Ground Black Pepper
6	Medium BC Belgian Endives, (about 1 1/2 pounds), cut lengthwise and quartered

DIRECTIONS

1. Combine all ingredients except endives in a large frying pan over medium heat and bring to a simmer.
2. Add endives to the pan in a single layer and braise, turning occasionally, until the cores just give way when pierced with a knife, about 10 minutes.
3. Increase heat to medium high and cook, turning occasionally, until almost all the liquid has evaporated and the endives are golden brown, about 5 to 10 minutes more.