

Braised Celery in Chicken Broth

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An easy side dish that can be prepared in just minutes, this braised celery dish showcases the tender and delicate flavors of celery and chicken broth. Simmered over low heat until just tender, this easy side dish makes any meal a memorable event. Delicate, aromatic, and delicious, you will be surprised by this show-stopping dish.

Ingredients:

1 bunch celery, cleaned, leaves removed, cut into 4-inch pieces
½ tsp salt
¼ tsp pepper
2 Tbsp butter
1 c. chicken broth
1 Tbsp minced fresh parsley

Directions:

1. Arrange celery in a single layer on the bottom of a large skillet. Season well with salt and pepper, and dot with butter.
2. In small saucepan bring chicken broth to a boil. Pour over celery.
3. Cover, and bring chicken broth back to a boil over medium-high heat. Reduce heat, and simmer for 30 minutes. Serve immediately, garnished with parsley.

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