

Buttery Braised Vegetables

Serves 6

Use whatever root vegetables you want (just so long as you end up with ~2¾ pounds). I like parsnips, radishes and carrots. You can use bouillon cubes or Better than Bouillon with two cups of water, if you don't have any chicken broth. Use salted butter, if you don't have unsalted on-hand. Also, a half recipe works well.

Ingredients:

<i>2 cups low-sodium chicken broth</i>	<i>12 ounces Brussels sprouts, trimmed</i>
<i>4 tablespoons unsalted butter</i>	<i>and quartered</i>
<i>1 pounds carrots, peeled and sliced ¼</i>	<i>salt & pepper</i>
<i>inch thick on bias</i>	<i>2 tablespoons minced fresh chives or</i>
<i>1 pound radishes, trimmed and</i>	<i>green onion greens (or not if you</i>
<i>quartered</i>	<i>don't have them)</i>

1. Bring broth to simmer in Dutch oven over medium-low heat
2. Whisk in butter until melted
3. Add vegetables, 1 teaspoon salt and ½ teaspoon pepper
4. Cover and cook stirring occasionally, until vegetables are tender (11 to 14 minutes).
5. Use a slotted spoon to transfer vegetables to a serving dish
6. Remove all but ¼ cup broth from pot
7. Whisk remaining 3 tablespoons butter into remaining ¼ cup broth until melted and slightly thickened
8. Pour broth & butter mixture over vegetables
9. Season with salt and pepper to taste, sprinkle with chives and serve