

CHEF SARA RHODES

BRAISED ROOT VEGETABLES

3 Tbsp. butter, divided
1 fennel bulb, quartered and sliced
1 large carrot, peeled, halved and sliced
on the bias
1 leek, white part only, halved and sliced
½ of a medium celery root, peeled and cut
into cubes
4 cloves garlic, minced
1 Tbsp. fresh oregano, finely chopped
1 ½ tsp. fresh thyme, finely chopped
¼ cup white wine
1 ½ cups chicken stock

Melt 2 Tbsp. of the butter in a large sauté pan. Add the first five ingredients. Season with salt and pepper and add the oregano and thyme. Sauté about 5 to 8 minutes.

Add the wine to deglaze pan. Pour in stock till it reaches ¾ the way up the vegetables. Bring liquid up to a simmer. Cover and cook until vegetables are tender, about 15 to 18 minutes. When vegetables are tender, add the last Tbsp. of butter and re-season if desired.

