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## Braised Belgian Endive

Mon, 02/20/2006 - 03:53 -- Roger Doiron

Introduction:

For those who think of Belgian endive as merely a crunchy and bitter salad ingredient, this simple recipe will be an epiphany. Tender and sweet surprises are in store.

Preparation:

1. Slowly saute the endive in butter in a shallow pan over a medium hot heat. Turn to cook both sides.
2. Add the other ingredients, cover the pan, and simmer on low for 25 minutes, adding a few drops of water if necessary.

Image (optional):

