

## Braised Belgian Endive

### *Braised Belgian Endive*

#### **serves 4**

- 8 whole heads of Belgian Endive cored
- 2 tablespoons butter
- 3 tablespoons lemon juice
- 1/2 teaspoon salt
- 1 tablespoon sugar



Lightly saute the Belgian Endives in butter in a shallow pan, over a hot fire. Turn the Belgian Endives after one and half minutes to saute both sides. Add the other ingredients. Cover the pan and let simmer for about 25 minutes. Braised Belgian Endive enhances the taste of the accompanying main course. Serve Braised Belgian Endive with red meat, veal, poultry, game.

