

# Basic Braised Celery

Makes 4 servings

1 ½ pounds celery, trimmed  
2 tablespoons butter or olive oil  
Salt and freshly ground black pepper  
1 tablespoons flour  
1 cup chicken, beef or vegetable stock, or water  
Minced fresh parsley or dill leaves for garnish

Cut the celery into pieces about 2 inches long. Melt the butter or heat the olive oil in a large deep skillet over medium heat.

Cook the celery in the butter or oil, stirring for about 2 minutes. Season with salt and pepper and sprinkle with flour. Cook, stirring, for about 2 minutes more.

Add the stock or water and stir; bring to a boil then turn the heat to low. Cover and cook until the celery is very tender, 10 to 15 minutes. Uncover; if the mixture is watery, turn the heat to high and boil off some of the liquid. When the mixture has a saucy texture, then garnish and serve.

Bittman, Mark. *How to Cook Everything*. pg. 556-557