



Braised Celery

Celery gently braised and flavoured with dill seed. A quick tasty vegetable accompaniment

Serves : 4

Ingredients

1 head celery
1 tbsp butter
salt and pepper to taste

Herbs & Spices

1/2 tsp Dill Seed

Cooking Instructions

Prepare the celery by trimming the ends of each stalk (reserve any leaves to make soup or stock). For the more tough outer celery stalks, you may like to remove some to the 'stringy' parts by carefully peeling with a knife. Chop the stalks finely.

Place the celery in a pan and just cover with water. Bring to a simmer, then turn the heat down, cover and allow to cook for 10 minutes (or until soft).

Drain off any excess liquid (again reserve for making soup or stock) and toss the celery in the butter and dill seed. Season well with salt and pepper and serve.