

## Braised Fennel with Parmesan

Vegetarian Cooking for Everyone, Deborah Madison

2 Tblsp. Butter or olive oil

2 - 3 fennel bulbs, trimmed & halved lengthwise

Salt & pepper

½ cup dry white wine or broth

1/3 cup freshly grated Parmesan

Chopped fennel greens or parsley

Position oven rack to the middle of the oven. Preheat oven to 325oF. Rub a baking dish large enough to hold the fennel in a single layer with butter or oil. Steam the fennel for 10 minutes, then arrange in the dish. Dot with butter or drizzle with olive oil, season with salt and pepper, and add the wine. Cover and bake for 20 minutes. Remove the cover, baste the fennel with its juice, then add the cheese and continue baking until the fennel is completely tender, about 10 minutes more. Serve with chopped fennel greens or parsley.