



Braised Lettuce

by Sheila Essig

Starting to grow a bit tired of green salads at every meal and further motivated by leftover lettuce from a market, I needed a new dish. I looked at recipes for lettuce that was not in a salad and hit upon: *braise it*. I braised lettuce with lots of leftovers. It provided a very different taste and appeal. The cooked lettuce tasted more like endive or escarole, with a pleasant—kind of Italian or French—bitterness. Anyway, this is a nice, and really different, way to use lettuce.

Preheat your oven to 350°. I started by lining a heavy pan with base of **onion, turnips** (that were on the tired side) and **spring onions**. That was what I had around, but truly, most vegetables would work well as a base; for instance, use carrots, celery, green garlic...



I then tossed in some **salt, cracked black pepper, fresh marjoram** and **thyme** I had around (again, almost any herb you have around would work, fresh or dried, or don't use any herb).

Fit the lettuce on top of your base, throw in a splash of **wine** (or **vermouth**, that's what we had in the fridge that night) and a flavorful liquid. I used **TM tomato juice** and a bit of water (but I've used veg and chicken stock, TM soup, anything tasty but not too salty in veggie braises in the past, it's all good). Since the lettuce cooks down you don't need the liquid to go up much past halfway up the pan.

Cook it for about an hour. Eat it warm or room temperature. Alone, on top of a grain, as is, or with sprinkled Feta ...you get the idea...

