

Braised Fennel and White Beans

www.marthastewart.com

2 tablespoons extra-virgin olive oil

1 medium fennel bulb, trimmed, halved lengthwise and cut crosswise into 1/4-inch-thick slices (about 3 cups)

1 medium red onion, halved lengthwise and cut lengthwise into 1/4-inch-thick slices (about 2 cups)

1 can (15 1/2 ounces) white beans

1 cup low-sodium store-bought chicken stock

2 teaspoons coarsely chopped fresh oregano, plus whole leaves for garnish

Coarse salt and freshly ground pepper

2 tablespoons red-wine vinegar

1 tablespoon unsalted butter, softened

Heat oil in a large, heavy saute pan over medium-high heat. Add fennel and onion; cook, stirring occasionally, until tender and edges are brown, about 10 minutes.

Add beans, stock, chopped oregano, 1 teaspoon salt, and 1/4 teaspoon pepper. Cook, stirring occasionally, until liquid has reduced by about half, 3 to 4 minutes. Stir in vinegar and butter; remove from heat. Garnish with oregano leaves.

Sausage Fennel Stuffing

Gourmet | November 2002

7 cups coarsely crumbled buttermilk corn bread
1 lb sweet Italian sausage, casings discarded
1 stick (1/2 cup) unsalted butter
2 medium onions, finely chopped (2 cups)
1 1/2 lb fennel (1 large or 2 medium), stalks cut off and discarded and bulbs coarsely chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
2 teaspoons fennel seeds
2 teaspoons dried thyme, crumbled
2 teaspoons dried tarragon, crumbled
1 cup turkey giblet stock or low-sodium chicken broth

Preheat oven to 325°F.

Spread bread crumbs in 2 shallow baking pans and bake in upper and lower thirds of oven until golden and dry, about 15 minutes. Cool crumbs in pans on racks, then transfer to a large bowl.

Cook sausage in a dry 12-inch nonstick skillet over moderate heat, stirring and breaking up pieces with a fork, until browned and cooked through, 6 to 8 minutes. Transfer to bowl with bread crumbs with a slotted spoon.

Melt 6 tablespoons butter in skillet over moderate heat, then add onions, fennel bulb, salt, and pepper and cook, stirring frequently, until vegetables are softened, 10 to 15 minutes.

Finely grind fennel seeds in coffee/spice grinder, then add to vegetables in skillet along with thyme and tarragon and cook, stirring, 1 minute.

Transfer vegetables to bowl with bread crumbs and sausage and toss gently but thoroughly. Spoon stuffing into a buttered 3 to 3 1/2-quart shallow baking dish. Drizzle with stock and dot with remaining 2 tablespoons butter, cut into bits. Bake, covered, in

middle of oven 30 minutes, then uncover and bake until browned, about 30 minutes more.