

# BRAISED ASPARAGUS

**Serves 4**



2 tablespoons vegetable  
oil

1 pound asparagus,  
trimmed

Kosher salt, to taste

Ground pepper, to taste

1/2 cup homemade  
chicken stock

1 tablespoon unsalted  
butter

**Heat** oil in a 12-inch straight-sided sauté pan over high heat until lightly smoking. Add asparagus in as close to a single layer as possible, season with salt and pepper, and cook without moving until lightly browned, about 11/2 minutes.

Shake pan and cook until browned again, 11/2 minutes longer. Add stock and butter to pan and immediately cover.

Continue to cook until asparagus is completely tender and stock and butter have emulsified and reduced to a shiny glaze, 7 to 10 minutes. If stock completely evaporates and butter starts to burn before asparagus is cooked through, top up with a few tablespoons of water. Serve immediately.

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