

Braised Parmesan Daylily Shoots

Serves 2 as a side

Ingredients

- 16 or so trimmed daylily shoots - the exact amount will vary, depending on how much of the shoot you harvest - either further into the ground (because you dug up the whole plant) or further up the green part of the leaves
- 2 Tbsp butter
- 1/4 cup shredded parmigiano reggiano
- 1/4 tsp dried thyme
- chicken stock
- salt



Instructions

Heat a broiler-proof pan over medium low heat. Turn broiler on low. Melt butter in pan. Add shoots, thyme, and enough stock to just cover the shoots. Sprinkle lightly with salt. Simmer until the stock has mostly evaporated, leaving yummy butter-coated shoots. Keep an eye on the pan so the butter does not brown. This may take 15 minutes or longer. Sprinkle the cheese over the shoots, then broil on low for 2 - 3 minutes until the cheese has melted and is beginning to brown.