

BRAISED CABBAGE WITH PARSLEY AND THYME

Serves 3

This dish is delicate and simple. For additional richness, increase the butter.

- 1 tablespoon butter
- 1 tablespoon chicken broth,
canned or homemade
- 1 pound green cabbage ($\frac{1}{2}$ medium
head), cut into $\frac{1}{4}$ -inch shreds
(about 4 cups)
- $\frac{1}{4}$ teaspoon crushed thyme
- 1 tablespoon minced fresh parsley leaves
- Salt and ground pepper, preferably
white

Heat butter in large skillet over medium heat. Add broth, then cabbage and thyme. Bring to simmer; cover and continue to simmer, stirring occasion-