

Our friend John gave us some Chicory which was originally £1.29 for a pack of two. £1.29 is a budget buster for us. But free is superb!

Ingredients:-

- 2 Heads of Chicory, sliced lengthways
- 1 Shallot, finely sliced
- 2 Rashers of Bacon, cut into small bits
- 2 Gloves of Garlic, minced

Soy Sauce

1 tbsp of Brown Sugar

a Glug of Cider

Parsley, finely sliced

Margarine for frying

Italian style grated Cheese

Breadcrumbs (Gluten free for us)

Salt & Pepper

Method:-

- (1) Fry the Shallots until softened with Salt & Pepper.
- (2) Add the Garlic.
- (3) Add Bacon and fry until it is slightly browned.
- (4) Add the Soy Sauce.
- (5) Add the Brown Sugar.
- (6) Add the Chicory cut side down and fry gently until it is slightly caramelised and turn over.
- (7) Add the Cider, cover and braise for 10 mins.

- (8) Mix the Bread Crumbs, Grated Cheese and Parsley.
- (9) Sprinckle the crumb mix over the top and place under the grill for 5 minutes.

These made a really tasty side, served with masked Potatoes, Peas and roast Chicken.