

Fennel Slaw

Serves 4

Fennel Slaw:

- 1 large fennel bulb with feathery green tops
- 1 small carrot, peeled and julienned
- 1 apple, cut into 1-inch pieces
- 1 pear, peeled and chopped
- ¼ cup dried cherries, cranberries, or blueberries
- ½ cup Slaw Dressing (recipe follows)



Cut the outer stalks and feathery greens from the fennel bulb, reserving the feathery greens. Cut the bulb into quarters. Cut away the core and discard. Coarsely chop the fennel bulb quarters. Rinse and pat dry. Place in a medium bowl. Chop enough of the reserved feathery greens to yield 2 tablespoons. Add to the chopped fennel with the carrot, apple, pear and dried cherries. Add the dressing and toss to combine. Serve immediately.

Note: When shopping for fennel, look for clean, crisp bulbs without any brown spots and with bright green tops. Grocers often label fennel as sweet anise, Florence fennel, or finocchio. The leftover greens are good in soups.

Slaw Dressing:

- 1 cup mayonnaise
- ⅓ cup apple cider vinegar
- ⅓ cup sugar
- 1 ½ teaspoons salt
- 1 ½ teaspoons fresh dill, minced
- ¾ teaspoon fines herbes
- Freshly ground pepper to taste

Combine the mayonnaise, vinegar, sugar, salt, dill, fines herbes, and pepper in a small bowl and mix well. Chill, covered, until serving time.

Source: *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 77.

The ingredients in this slaw are a perfect accompaniment to fall fare. Recommend pairing the slaw with brats, pork, apples, and cheeseburgers. Or, make this slaw a meal by adding nuts, chicken, and a touch more salt. The apple/pear/dried cherries and fennel make this a recipe worth trying. Perfect for pumpkin carving, tailgates, or any fall celebration. Most importantly, a recipe you will make more than once. Bon Appetit!