

Fennel Salad

SERVES 4 TO 6

- ¼ cup extra-virgin olive oil
- 3 Tablespoons lemon juice
- 2 teaspoons Dijon mustard
- 2 teaspoons honey
- Salt and pepper
- 2 fennel bulbs, stalks discarded, bulbs halved, cored, and sliced thin crosswise
- ½ red onion, halved through root end and sliced thin crosswise
- ½ cup golden raisins, chopped
- 3 Tablespoons capers, rinsed and minced
- ½ cup fresh parsley leaves
- ½ cup sliced almonds, toasted



Whisk oil, lemon juice, mustard, honey, 1 teaspoon salt, and 1 teaspoon pepper together in large bowl. Add fennel, onion, raisins, and capers and toss to combine. Cover and refrigerate for 30 minutes to allow flavors to blend.

Stir in parsley and almonds. Season with salt and pepper to taste, and serve.

TEST KITCHEN DISCOVERY: SLICE AGAINST THE GRAIN



Cutting fennel this way shortens the fibers, so the fennel won't be stringy in the salad.

From *Cook's Country* | [February/March 2013](#)