

Fennel Slaw

Category: Salad

Servings: 4

Rating: 10

Source: Double Dishing

Description:

A fantastic salad or side dish for roast or grilled pork.

Ingredients:

| | |
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| ifennel | one large bulb |
| ldijon mustard | one teaspoon |
| lpernod | 3 teaspoons |
| lsherry vinegar | one tablespoon |
| lolive oil | 3 tablespoons |
| lshallot | one, peeled and finely minced |
| lSea salt | to taste |
| lpepper | to taste |

Instructions:

Clean the fennel and slice the individual leaves into matchstick size pieces.

Combine the mustard, Pernod, and sherry vinegar and whisk in the olive oil. Stir in the shallot and toss with the fennel. Mix with the fennel and season with salt and pepper.

Marinate for a couple of hours at room temperature before serving.