

Patty's Fennel & Orange Salad

Ingredients:

2 lbs. fresh fennel, trimmed & sliced into thin shavings
4 large oranges, trim & cut out "supremes", approx. 4 cups
1 cup oil-cured black olives, pitted & sliced in half (quarter, if large)
½ tsp. coarse sea salt (or to taste), freshly ground black pepper, to taste
6 tbsp. extra virgin olive oil (or to taste)
2 tbsp. freshly squeezed lemon juice (or to taste)

Directions:

Shave the fennel and drop slices into ice water to crisp. Make the "supremes" by slicing the tops & bottoms off of the oranges, shave off all the peel & the pith, so you end up with the fruity flesh, slice into the center, run knife along each membrane, and put into a bowl. (Squeeze out the juice from the empty membranes & enjoy!)

Drain the fennel, pat dry, and add to the bowl. Add olives & toss lightly. Sprinkle salt and pepper on top, drizzle with olive oil and toss again, spoon lemon juice over and toss. Taste to check your seasonings and serve.

Serves 6