



going home to roost



roasted fennel



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Ingredients

- * 2 large fennel bulbs
- * 3 tbs of extra virgin olive oil
- * 2 tsp balsamic vinegar
- * salt and pepper

Directions

- * preheat oven to 425 degrees.
- * combine in a bowl the olive oil and vinegar.
- * trim fennel stalks down to the base of the bulb.
- * slice lengthwise in 1/4" segments and place them in a single layer on a baking sheet.
- * brush the olive oil mixture over the fennel and sprinkle with salt and pepper to taste.
- * bake at 425 until browned and slightly crispy, about 30 minutes.

enjoy!

