

the
CANYON VILLA
A LUXURIOUS AND INTIMATE INN

PICKLED FENNEL

Makes about 3 cups

Ingredients:

- 1 fennel bulb, stalks removed
- 1 teaspoon kosher salt
- 1 cup white wine vinegar
- ½ cup water
- ½ cup sugar
- 2 cloves garlic, smashed
- ¼ teaspoon red pepper flakes
- ½ teaspoon yellow mustard seeds
- 1 Tbspn. orange zest
- 2 teaspoons lemon zest

Directions:

1. Slice the fennel into very thin slivers. Toss with kosher salt and let stand in a colander for 15 minutes. Thoroughly rinse the fennel and set aside.
2. Combine remaining ingredients to a small saucepan and bring to a boil. In the meantime, tightly pack the sliced fennel into a glass jar and set aside. Remove the saucepan from the heat and allow the brine to cool slightly.
3. Pour the brine into the jar, being sure to cover the fennel completely. Allow to cool to room temperature. Seal the jar with a tight fitting lid. When kept covered and chilled, the pickles will keep well for 1-2 weeks

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