



Caramelized Fennel

4 servings

INGREDIENTS

- 2 large fennel bulbs
- 1/4 cup olive oil
- Salt (Kosher, if available)
- Black pepper
- 1/2 lemon

DIRECTIONS

1. Cut the top and bottom from the fennel bulbs and then remove tough or bruised outer layers. You'll end up with a bulb about the size of your fist.
2. Slice the bulbs in half and then remove the cores. Cut fennel lengthwise into 1/8 inch slices (ok if a little thicker).
3. Heat a large skillet or saute pan over medium-high heat. When hot, add oil and then fennel slices. Spread fennel out in pan to encourage browning. Cook for 10-12 minutes, flipping slices every few minutes, until golden brown.
4. Remove fennel from pan and drain off excess oil. Season with salt, pepper and lemon juice, to taste. Serve.



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