

## Fennel Slaw

<http://userealbutter.com/2016/02/28/fennel-slaw-recipe/>  
from *Epicurious*

### dressing

1 tbsp fennel seeds  
1 tbsp anise seeds  
1/2 – 1 cup mayonnaise, to taste  
1/2 cup red wine vinegar  
3/4 tsp salt  
1/2 tsp black pepper

### salad

2 medium fennel bulbs, about 1 to 1 1/2 lbs.  
1 tbsp fresh lemon juice  
1 small cabbage, about 2 lbs.  
1 large carrot, grated (1 cup)  
1 small red onion, sliced thin (1 cup)

**Make the dressing:** Toast the fennel and anise seeds in a skillet over medium heat until lightly browned and fragrant. Let cool. Grind the spices (in a grinder or use a mortar and pestle). Combine the ground spices with the mayonnaise, vinegar, salt, and pepper.

**Make the salad:** Remove and discard the stalks from the fennel bulbs, but reserve a quarter cup of the fronds from the stalks. Slice the bulbs in half lengthwise and remove the cores. Thinly slice the fennel and toss with the lemon juice in a large bowl. Finely chop the fronds and add them to the bowl. Cut the cabbage head in half lengthwise and remove the core. Slice thin and add the cabbage to the bowl along with the carrot, onion, and dressing. Toss to coat. Chill for an hour. Serves 10-12.