

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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TOMATO FENNEL SALAD

I don't know about you, but I've started to think of Thursday's as the start of my week. This new week brings a new vegetable – **fennel**. Elaine describes it as succulent and celeryish with a mild licorice flavor. Even if you are not a licorice lover, as I am, combine this bulb with the tangy **tomatoes**, **garlic**, **red onion**, and **basil** in you box this week and give it a try. Cut off the ferny top of the fennel bulb and use the white and light green bottom.

Tomato Fennel Salad

Serves 4

¼ cup mayonnaise

½ cup grated parmesan cheese

1 tablespoon milk

½ garlic clove minced

Salt & pepper

1 lb. tomatoes cored and cut in 1" chunks (or 1 lb. cherry or grape tomatoes cut in half)

½ fennel bulb, trimmed and sliced thin

½ medium red onion, sliced thin

¼ cup thinly sliced basil

2 ounces deli-sliced ham, cut into ¼" strips

Whisk mayonnaise, parmesan, milk, garlic, salt and pepper to taste in a small bowl.

Place tomatoes, fennel, red onion, and basil in a large bowl.

Add dressing and toss until evenly coated. Gently toss in ham and adjust seasonings.

Kitchen Notes: Elaine and I once had the pleasure of a fennel carrot slaw that sat atop a few seared scallops. It was awesome and the two were so natural together in just the way you'd think of celery paired with carrots as being. Think about substituting fennel in for celery in one of your favorite recipes – and then send it to me.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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