

Summer's End Fennel Slaw

The combination of sweet nectarines, plums, and the mild freshness of fennel works exceptionally well with the puckery tartness of the grapefruit and the sweetness of both the nectarine and the cranberries – this salad holds up well and always impresses!

1 medium fennel bulb, thinly sliced

1 nectarine, pitted and sliced

1 plum, pitted and sliced

1 pick grapefruit, segmented

¼ cup dried cranberries

¼ cup mild, fruity EVOO, Hojiblanca, Koroneiki or Blood Orange Infused Olive Oil

2 Tbsp mango habanero fruit vinegar

2 Tbsp creamy Dijon mustard

Fresh mint for garnish

In a medium-sized mixing bowl, whisk together the olive oil, fruit vinegar, and mustard to form a loose dressing.

Add the fennel in to the dressing and mix to combine. Place the fennel in the center of a serving platter and arrange the grapefruit, plum, nectarine, and cranberries around the fennel.

Drizzle with any remaining dressing from the mixing bowl. Garnish with fresh chopped mint leaves and serve immediately.

This salad will store tossed together in the fridge overnight in an airtight container but is best enjoyed the day it's made.