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# KITCHEN CONNAISSEUR

## *Fennel Coleslaw*



This event style recipe is a serving adaptation of an all time favourite - Cedar-Planked Maple Salmon! In this photo the salmon is prepared ahead, and served cold over this flavourful fennel coleslaw. The coleslaw also makes a nice side with ribs or pulled pork.

Makes 2 1/2 cups coleslaw.

### *ingredients*

#### **Group A**

**1/2 head**

Green cabbage - outer leaves removed, sliced or shredded finely

**1/2 bulb**

Fennel or anise - cleaned, sliced or shredded finely

**1/4 cup**

Spanish or sweet onion - diced

**1 whole**

Granny Smith apple - unpeeled, sliced in small thin pieces

#### **Group B**

**3/4 cups**

Mayonnaise

**1/4 cup**

Sour cream

**1/4 cup**

**Raspberry Wine Vinegar**

**2 Tbsp**

Brown sugar

**To taste**

Salt - preferably fleur de sel

**To taste**

Pepper - freshly ground

### *instructions*

1. In a large mixing bowl, toss the ingredients in Group A together.
2. In a separate bowl combine all the dressing ingredients together and stir with a spoon to mix thoroughly.
3. Pour the dressing over the vegetables. Using a spoon gently fold the dressing into the vegetables. Cover and let rest in the refrigerator for a least an hour before serving.