

Featuring Tennessee Gourmet® Products

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Carrot & Fennel Salad

Dressing

½ cup Tennessee Gourmet® Apricot & Spice (your choice of flavor)	⅓ cup good quality aged balsamic vinegar
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Salad Fixin's

8 ounces carrots (about 3 medium)	2 cups watercress sprigs, stems removed
2 medium fennel bulbs (white only)	1 cup tangerine sections
½ cup red onion, thinly sliced	Salt and pepper to taste

Dressing

Combine Apricot & Spice with balsamic vinegar in a sauce pan. Bring to a quick boil and remove from heat. Allow dressing to completely cool before using on the salad.

Use a mandolin or very sharp knife; shave the carrots lengthwise into ribbons. Cut off the stalks and fronds from the fennel bulbs. Shave the fennel lengthwise like the carrots. Put the carrots and fennel in a bowl and toss with the dressing. Let stand for 20 minutes to absorb and soften.

Add the red onion. Gently mix in watercress and tangerines. Season with salt and pepper, toss well. Serve immediately.