

Braised Fennel with Apricot and Figs

Have you tried fennel before? It has a licorice flavor but once it's cooked long and slow the licorice flavor is toned down and it becomes sweet with a deep rich flavor. Enjoy!

xoxo,

Kristin

1. Cut each fennel bulb in half, length wise, and slice each half in 3 pieces. Season with salt and pepper on both sides
2. In a large deep skillet, heat olive oil. Arrange fennel pieces (you can crowd the pan because fennel will shrink). Cook over medium heat, 5 minutes on each side. Add orange juice, wine, apricots and figs and bring to a boil. Cover and simmer for 45 minutes
3. Garnish with pistachios (if using).

Recipe from:

<https://mayihavethatrecipe.com/braised-fennel-apricots-figs/>

Serves 6-8