



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Celery, Apple and Fennel Slaw –**

**3 tbl. extra-virgin olive oil**

**2 ½ tbl. apple cider vinegar**

**1 ½ tsp. coarsely chopped fresh tarragon**

**2 tsp. fresh lemon juice**

**3 celery stalks, thinly sliced diagonally, plus ¼ cup loosely packed celery leaves**

**2 small fennel bulbs, thinly sliced crosswise, plus 1 tbl. chopped fennel fronds**

**1 firm, crisp apple (such as Pink Lady, Gala or Granny Smith)**

**Kosher salt and freshly ground black pepper**

**1. Whisk first 5 ingredients in medium bowl. Add celery and celery leaves, thinly sliced fennel and chopped fennel fronds, and apple; toss to coat. Season to taste with salt and pepper.**

***Credit: Bon Appetit***