

Recipe for Fennel-Orange Salad with Onion and Capers

Fennel and orange are a classic combination, and by adding red onions and capers you scratch several major flavor itches simultaneously: sweet, juicy, sharp, briny, aromatic. A drizzle of olive oil and some coarse salt and pepper bring the flavors together with almost no effort at all. If you have a mandoline, now's the time to use it.

Serves 2

2 oranges
1 fennel bulb, trimmed, fronds reserved for garnish
1/2 medium red onion, peeled
2 tablespoons capers, drained
olive oil, coarse salt, and pepper

Using a sharp knife, carefully remove the peel and white pith from the oranges. Set your mandoline to medium thickness, and slice the oranges onto a board. Arrange on a large rimmed plate or shallow serving bowl.

Now slice the fennel on the thinnest setting you can muster. Arrange decoratively near the oranges. Repeat with the red onion. Place capers nearby.

Drizzle the salad with olive oil and sprinkle lightly with coarse salt and freshly ground black pepper. Garnish, if desired, with reserved fennel fronds.