



**Recipe for:** *Grilled Salmon with Apple Fennel Slaw*

**From the kitchen of:** *Common Man Lincoln*

Ingredients

9 oz. fresh salmon filets  
salt and pepper

Apple Fennel Slaw Ingredients:

1 bulb fennel, shared  
3 Granny Smith apples  
3 Macintosh apples  
1/2 cup lemon juice  
1/4 cup oil  
1/4 cup brown sugar  
dash salt and pepper

Directions:

*Salmon:* Pan sear salmon, so that it is moist but cooked through. It will flake at the touch when cooked.

*Apple Fennel Slaw:* Remove core from fennel bulb and slice in half, slice with slicer, then julienne. Core apples, slice with slicer, then julienne. Place apples and fennel in a bowl and mix in remaining ingredients. Save some of the fronds from the fennel and add into mixture.

Place 2 oz of slaw on plate, and top with portion of salmon.  
Add additional 2 oz. of slaw on top of the thin end of the salmon for garnish.

