

Check out www.justlikeoma.com for more German recipes



Oma's Fennel Recipes:

1. Roasted Fennel

Ingredients:

- 3 - 4 fennel bulbs
- ½ tsp salt
- 2 Tbsp olive oil

Instructions:

1. Preheat oven to 400° F. Line cookie sheet with parchment paper.
2. Trim the top leaves off the bulb. These can be used to garnish the final dish.
3. Cut the fennel in quarters (vertically) and remove the tough center core. Slice the fennel.
4. Spread fennel over parchment paper and sprinkle with salt and olive oil.
5. Roast about 15 minutes. Stir and continue roasting for about another 15 minutes or until done.
6. Makes 4 servings

2. Fennel Gratin ~ Überbackener Fenchel

Ingredients:

- 4 fennel bulbs
- 1 tsp salt
- 1 cup grated Emmentaler cheese
- 3 Tbsp butter

Instructions:

- Clean and trim the fennel bulbs.
- Cook fennel bulbs in salted water until they are just tender, about 15 minutes, depending on their size.
- Drain. Cut bulbs in half.

<http://www.quick-german-recipes.com/fennel-recipes.html>

Check out www.justlikeoma.com for more German recipes

- Preheat oven to 400° F
- Place fennel into a greased casserole dish and sprinkle with grated cheese. Sprinkle slivers of butter over the top.
- Bake until cheese is melted and top is golden.
- Traditionally served with tomato sauce or ketchup.
- Makes 4 servings.