



Quick Pickled Fennel

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1 Pack the sliced fennel into a jar with a tight fitting (I used a 24-ounce Ball Jar)

2 In a saucepan over medium high heat, bring the water and vinegars to a simmer then stir in the sugar and salt until dissolved. Add the remaining ingredients, turn the heat down to low, and let them sit in the hot vinegar mixture for 3-4 minutes.

3 Pour the hot brine mixture into the jar over the fennel. Let it cool completely, then screw on the lid tightly and refrigerate. Don't eat them until the next day. I removed mine from the brine and made sure none of the peppercorns or seeds were stuck to the pickles before adding them to my salad. These will keep, refrigerated, for a couple of weeks, at least.

- 1 large fennel bulb, washed, trimmed, and very thinly sliced (I used my mandoline)
- 1 cup water
- 1/4 cup rice wine vinegar
- 1/2 cup white wine vinegar
- 1/3 cup sugar
- 1 tablespoon kosher or sea salt
- a strip or two of citrus peel
- a rosemary branch
- 2 big smashed but intact garlic cloves
- a small wedge of red onion
- 1/2 teaspoon fennel seeds (optional—don't worry too much about this)
- a few peppercorns (or a pinch of red pepper flakes)