

Grilled Fennel with Parmesan and Lemon

A nice little side dish to go with whatever main course you've put on the grill. Excellent served hot or room temperature. Add some other grilled vegetables and a summery dip like charmoula or dill yogurt and you've got a winning appetizer!

Fennel, stalks and fronds removed
olive oil for brushing
salt and fresh ground black pepper
1 lemon, zested and then juiced
freshly shaved parmesan cheese

Trim the stalks and frond from the fennel. Trim just a little slice off the bottom so you have a stable base. Stand the fennel on the countertop and carefully cut into 1/4 inch vertical slices. Lay the slices on a sheet pan and brush both sides with olive oil and season with salt and pepper. Grill the fennel on a medium hot grill, allowing the fennel to get tender and achieve a little bit of char. When done, arrange on a platter, sprinkle with the lemon zest and a touch of juice. Finish with shavings of parmesan.

Adapted from Chef turned Farmer Heather Wiarda