

Fennel and Cucumber Salad

1 small head fennel	2 Tbl white vinegar
2 medium sized cucumbers	2 Tbl olive or vegetable oil
1 tsp sugar	2 Tbl chopped fresh dill
Salt and freshly ground white pepper to taste	

1. Trim the fennel leaving only the white bulb at the bottom.
2. Cut the bulb in half and cut each half into thin slices.
3. Split the cucumbers in half and scoop out the seeds with a spoon. Slice the cucumbers crosswise.
4. Mix the dressing ingredients thoroughly in a mixing bowl.
5. Add the fennel and cucumber slices into the bowl and toss to blend.
6. Check the seasonings, chill and serve.

Serves 4

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