

# GREEN GRAPE, FENNEL, AND ORANGE SALAD WITH PICKLED KUMQUATS

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Pickled kumquats</i>	
White balsamic vinegar	¾ cup
Sugar	½ cup
Salt	1 tsp.
Kumquats, thinly sliced, deseeded	12 ea.
<i>Vinaigrette</i>	
Fennel seed	2 Tbsp.
Lemon, juice and zest of	2 ea.
Extra-virgin olive oil	1 cup
Salt	as needed
Ground black pepper	as needed
<i>Salad</i>	
Green grapes, halved	2 cups
Orange segments	2 cups
Fennel bulb, shaved	2 ea.
Red radishes, thinly sliced	2 cups
Tarragon leaves	½ cup
Parsley leaves	½ cup
Chives, cut into 1" pieces	½ cup
Salt	as needed
Ground black pepper	as needed
<i>Garnish</i>	
Pistachios, toasted, chopped	½ cup

## **Method**

1. *For the pickled kumquats:* Combine the balsamic vinegar, sugar, and salt in a sauce pot and simmer until dissolved. Pour over the kumquats and allow to come to room temperature. Chill.
2. *For the vinaigrette:* Toast the fennel seeds in a dry pan and crush in a spice grinder or with a mortar and pestle. Combine with the lemon juice and whisk in the extra-virgin olive oil. Season with salt and pepper.
3. *For the salad:* Combine the grapes, oranges, shaved fennel, fennel fronds, radishes, and herbs in a bowl. Season with salt and pepper.
4. Gently toss with ¼ cup of the vinaigrette and artfully arrange on plates, about 8 portions.
5. Drizzle with the remaining vinaigrette.
6. Garnish with kumquats and sprinkle with pistachios.