

# Citrus Kissed Fennel, Garlic and Chardonnay Macerated White Raisins

*Fennel's crunchy, delicate anise essence is tamed, becoming caramelized and rich in flavor. Garlic and wine infused raisins add savory and sweet notes.*

**SERVES:** 8  
**PREP TIME:** 10 minutes  
**TOTAL TIME:** 10 minutes

## INGREDIENTS

½ cup white raisins  
 ½ cup orange juice, freshly squeezed  
 ½ cup 2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley  
 1 Tbsp. GC Napa Valley Natural Tuscan Rosemary Infused Honey

## INGREDIENTS: CITRUS KISSED FENNEL

3 medium fennel bulbs  
 3 Tbsp. grapeseed oil  
 2 medium garlic cloves, finely minced  
 Flavored liquid from macerated white raisins  
 1 tsp. GC Napa Valley Natural Lime Finishing Sea Salt  
 ¼ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper  
 2½ Tbsp. Natural Buttery Proprietary Blend Extra Virgin Olive Oil  
 1 Tbsp. fennel fronds



## TO PREPARE

- **Macerated White Raisins:** Place ingredients in a small pan. Simmer until raisins are tender, 5-8 minutes. Strain and reserve both raisins and flavored liquid.
- **Citrus Kissed Fennel:** Cut off fennel stems, reserving the fronds for garnish. Trim a thin slice from the base (core) of the bulb and discard. Remove any blemished outer layers. Slice the bulb lengthwise, vertically through its core into ½" thick slices. The core will hold the layers together.
- Add grapeseed oil to a large skillet over medium-high heat; may need to do in two batches. When hot, add fennel slices in a single layer. Cook for 5-8 minutes until nicely browned then turn over. Add more grapeseed oil if needed. Add garlic, cook for 3 minutes. Add raisin liquid, cover pan, cook for 4-5 minutes until fork tender. Remove from heat, season with Lime Finishing Sea Salt and Lemon Tellicherry Pepper.

## TO SERVE

As a small plate, place two fennel slices on a plate, garnish with raisins, drizzle of pan juice, drizzle of Buttery Extra Virgin Olive Oil and sprinkling of fennel fronds. As a meal portion, serve alongside entrée or put fennel on a platter, garnish and tuck in a fennel frond bouquet

## SHOPPING LIST

2 oz. white raisins  
 2 large navel oranges  
 3 medium fennel bulbs  
 1 garlic bulb

**FROM YOUR PANTRY**  
 1 bottle grapeseed oil

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