



CELERY, APPLE AND FENNEL SLAW

INGREDIENTS

- 3 tbsps canola or extra-virgin olive oil
- 3 tbsps of **Petrofka's Extra-Aged Apple Cider Vinegar**
- 2 tbsps coarsely chopped fresh tarragon
- 2 tps fresh lemon juice
- 1 tps sugar
- 3 celery stalks, thinly sliced diagonally, plus 1/4 cup loosely packed celery leaves
- 2 small fennel bulbs, thinly sliced crosswise
- 1 firm, crisp apple (such as Prairie Sensation or Prairie Sun - if not available use a Pink Lady, Gala, or Granny Smith), julienned
- Sea salt and freshly ground black pepper

DIRECTIONS

Whisk first 5 ingredients in a medium bowl. Add celery and celery leaves, thinly sliced fennel and chopped fennel fronds, and apple; toss to coat. Season to taste with salt and pepper.