**Pickled Fennel**

**Yield:** One Quart

**Equipment:**

1 - Mandolin

1 - Saucepot

1 - Cutting Board

1 - Chef's Knife

1 - Measuring Spoons and Cup Set

**Ingredients:**

3/4 cup Tarragon Vinegar

3/8 cup Water

2 1/2 tablespoon Granulated Sugar

1 tablespoon Kosher Salt

1/2 teaspoon Fennel Seeds

1 teaspoon Red Pepper Flakes

1 each Bay Leaf

1 each Star Anise Pod

1 each 1-inch strip Orange Peel

1 tablespoon Tarragon, fresh and minced

1 each Fennel Bulb, shaved thinly

**Instructions:**

1. Put fennel and tarragon in container. Set aside.
2. Heat remaining ingredients in saucepan. Over high heat, bring to a boil, simmer and heat until sugar is dissolved.
3. Pour pickling liquid over fennel and tarragon. Do not cover, let cool.
4. Cover and refrigerate. Wait at least 30 minutes before consuming.