
From: Karina Shuliak <[REDACTED]>
Sent: Friday, March 2, 2012 10:22 PM
To: [REDACTED]
Subject: Re: Fennel salad

Thank you Sarah!:-)

On Mar 2, 2012 4:58 PM, "[REDACTED]" =ot; <[REDACTED]> <mailto:[REDACTED]> > wrote=

One fennel head thinly sliced

2 naval oranges segmented (squeeze the excess juice from left over oranges =nto the salad)

Some thinly sliced red onion

A little bit of lemon juice

1 Tablespoon red wine vinegar

Salt and pepper.

Let all of the above sit for a bit in the fridge so the acids can "coo=" the onion a bit. Add a tablespoon of olive oil before serving

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