

SCANDINAVIAN SLAW

Ingredients

- 1 cucumber
- 1 red onion
- 2 large carrots
- 1 bulb of fennel
- A few radishes
- 1 Tbsp white wine vinegar
- 2 Tbsp extra virgin olive oil
- Small bunch of fresh dill (~4 Tbsp chopped)
- 1 tsp white sugar

Directions

1. Prepare vegetables: peel carrots (if desired), onions, and any bits of the other vegetables. Seed cucumber (slice the cucumber in half lengthwise then use a spoon to scoop out the seeds in the center).
2. Use a mandolin (or slice thinly using a sharp knife) set on a thin setting and slice up the carrots, fennel, onion, radishes, and cucumber (or chop by hand). Place all chopped vegetables into a bowl.
3. Chop the dill, stalks and all; toss this into the bowl.
4. Mix the oil, vinegar, and sugar with a bit of salt and pepper. Whisk and toss with the vegetables.
5. Set in fridge for at least 30 minutes.
6. To serve, give a stir and then sprinkle over the remaining dill.