



brand

# Red Dog Ranch - RECIPE

*"Growers of Certified Naturally Grown Heirloom Produce"*

**NAME:** Fennel au Gratin  
**DIFFUCULTY:** Easy  
**SERVES:** 4 Adults

## Ingredients:

2 bulbs Fennel (approx. 1½ lbs.)  
1¼ Cups Milk  
1 Tablespoon Butter  
1 Tablespoon Flour  
½ Cup Bread Crumbs  
3 oz. Gruyere cheese, grated  
Salt & Pepper

## Preparation:

- Step #1)** Preheat oven to 475° F.
- Step #2)** Slice Fennel Bulb into quarters and place in a large saucepan.
- Step #3)** Add Milk and simmer until tender – about 15 minutes.
- Step #4)** Remove fennel in baking dish and reserve milk.
- Step #5)** Melt butter in small saucepan and add flour - Stirring well.
- Step #6)** Wisk in reserved milk. Stir until thick.
- Step #7)** Pour sauce over fennel. Sprinkle with Bread Crumbs and grated Gruyere Cheese.
- Step #8)** Season to taste with Salt & Pepper
- Step #9)** Bake for 20 minutes, or until golden brown.

## Serving:

Garnish with Fennel Leaves and serve as a side dish.

## Modifications:

You can replace Swiss Cheese for the Gruyere Cheese.