

## **Roasted Fennel and Red Onions** (“The New Vegetarian Epicure” Anna Thomas)

*Fennel and onions both develop a deep, sweet flavor when roasted. They are superb with polenta, and in combination with other vegetables.*

6 large bulbs fennel  
3 large red onions  
2 Tbsp olive oil  
salt to taste

Slice the stalks off the fennel and peel off the top, thick layer. Wash the fennel well, then quarter it lengthwise and trim out the root end. Cut each quarter into halves or thirds.

Peel the onions and cut them into chunks similar in size to the fennel. Combine the vegetables in a large bowl, drizzle with olive oil, and sprinkle generously with salt. Toss them together until everything is evenly, lightly coated with olive oil.

Spread the vegetables out on a large baking sheet with edges. Roast the fennel and onions in a 375 degree oven for 45 minutes to 1 hour, turning them over after about 20 minutes, and every 10-15 minutes after that. The vegetables should be soft through and well browned in spots. Serve hot.

Serves 8-10