



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

## Winter Fennel Salad with Cinnamon Vinaigrette

*Courtesy of Jon Shook & Vinny Dotolo, 49th Annual L.A. County Holiday Celebration Hosts*

Serves 6

**Jon:** The texture and unique licorice-y flavor of fennel rocks out with apples and cinnamon. Fennel and apples are so versatile. You wouldn't think that they work together, but they do.

**Vinny:** Take care when you're toasting the pine nuts. When we competed against Cat Cora on the Food Network's Iron Chef, we totally burnt them—multiple times—because we kept getting distracting while cooking them on high heat. It's way better to toast them low and slow, in a skillet over low heat. Shake the pan a lot to encourage even browning. This way, you brown the nuts all the way through without scorching them like we did!

### For the salad

- 4 bulbs baby fennel or 2 medium bulbs fennel, fronds removed, cored, and halved lengthwise
- 2 apples (preferably Pink Lady or Braeburn), cored and halved
- 1/2 lemon
- 1/2 cup halved grapes (preferably Red Flame or Muscat)
- 3 tablespoons toasted pine nuts
- 2 teaspoons finely chopped fresh chives
- 1 teaspoon kosher salt
- 1 2-ounce chunk Pecorino cheese, shaved using a vegetable peeler