

## **Grilled Fennel Bulbs**

Fennel bulbs  
olive oil  
parmesan cheese  
sea salt  
lemon juice  
vegetable oil for oiling grill grate

Make sure the grate on the grill is clean. With paper towel , dip in some vegetable oil and oil the grate. Heat the grill.

Wash fennel bulbs and cut the stems and root, leaving only the bulb. If it's a very young and tender fennel bulb, you can eat some of the stem. But most of the mature fennel bulbs that you buy from the market have tough, unedible stems.

Cut the bulb in to about 2 in wedges. Toss with olive oil and place on grill.

Grill each side of bulb or bulb wedges for about 10-20 minutes (depending on toughness of bulb). The fennel bulb will become soft and tender.

Remove from grill, drizzle with a little more olive oil, salt, some lemon juice and sprinkle with parmesan cheese.