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SERRANO HAM WITH ORANGE AND FENNEL SALAD

- **2 bulbs fennel, stalks trimmed, outer layer removed**
- **Salt, fresh-ground pepper**
- **4 tbsp. extra-virgin olive oil**
- **2 blood oranges, sectioned (or substitute navel and add a squirt of lemon juice)**
- **12 fennel seeds**
- **1 tbsp. chopped fresh parsley**
- **12 pitted oil-packed green olives**
- **12 very thin slices Serrano or prosciutto ham**

Cut fennel bulbs in half lengthwise and then in quarters. Remove root by cutting it out at an angle. Slice fennel lengthwise very thin. Place in a mixing bowl, season with salt and plenty of cracked black pepper, and stir in olive oil. Add orange sections, fennel seeds, parsley and olives.

Place two slices of ham side by side on each of six plates. Spread the mixture evenly over the ham so each bite has a taste of every ingredient. Or roll the mixture up in the ham and eat it as finger food. Makes 6 appetizer servings (or 2 dinners).