

THE RELUCTANT TRADING EXPERIMENT

Fennel JoJos with Tzatziki Sauce

by Sarah Marshall for ReluctantTrading.com



Ingredients

Fennel JoJos

- 1 teaspoon celery seeds
- 1 teaspoon Reluctant Trading [Icelandic Flake Sea Salt](#)
- 1 ½ teaspoons Reluctant Trading [Whole Fennel Seeds](#)
- ½ teaspoon rosemary
- ¼ teaspoon Reluctant Trading [Tellicherry Peppercorns](#)
- 1 ½ cups all-purpose flour
- 1 tablespoon kosher salt
- 1 teaspoon annatto (or Reluctant Trading [Paprika](#))

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- 4 medium russet potatoes
- 3 eggs
- 4 cups vegetable oil

Tzatziki Sauce

- ½ of large cucumber
- 1 teaspoon Reluctant Trading [Icelandic Flake Sea Salt](#)
- 1 cup Greek yogurt
- 2 cloves of garlic, minced
- 1 teaspoon [Marshall's Habanero Carrot Curry Sauce](#) (optional, but it does make it sing!)
- 1 tablespoon lemon juice
- ¼ teaspoon Reluctant Trading [Whole Fennel Seeds](#), finely ground into powder with a [mortar and pestle](#)
- 1 tablespoon fresh fennel fronds (or dill)

JoJos Preparation

Step 1

Line two baking sheets with brown paper bags. Grind celery seeds, Icelandic Flake Sea Salt, fennel seeds, rosemary, and Tellicherry Peppercorns in a mortar and pestle or a spice grinder until fine.

Step 2

In a brown paper bag, add flour, salt, annatto (or you can substitute our Rajasthani Paprika), and spice blend.

Step 3

Rinse and dry russet potatoes. Cut each potato in half by length, and cut each half into 4 slices, creating 1-inch wide wedges.

Step 4

In a large Dutch oven fitted with a lid, heat oil over medium high heat.

Step 5

Drop the potato wedges into the flour mixture, one at a time. Shake the bag to coat all sides of the potatoes, let rest in the flour.

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Step 6

Whisk the eggs in a bowl.

Step 7

Coat the potatoes in the beaten eggs, letting any extra drip off; drop the potatoes back into the flour mixture. Shake the bag to coat all sides.

Step 8

Place the potatoes onto one of the baking sheets.

Step 9

When the oil is hot and shimmering, carefully place the potatoes into the hot oil, cover with the lid and fry for 5 minutes. Do not overcrowd the pot. If for some reason they don't all fit, cook in two batches.

Step 10

Remove the lid and stir the oil, fry for 7-9 minutes with the lid off, remove potatoes once they are crisp and golden. Drain on the paper-lined baking sheet.

Tzatziki Sauce Preparation

Step 1

Peel and grate the cucumber. Sprinkle with salt and let drain in a small strainer, for 15 minutes.

Step 2

Mix yogurt, garlic, habanero sauce, lemon juice, and fennel powder.

Step 3

Once water has released from cucumber, add to yogurt mixture and stir.

Step 4

Garnish with fennel fronds

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Reluctant Resources Used in this Recipe

- [Whole Fennel Seeds](#)
- [Marshall's Habanero Carrot Curry Sauce](#) (optional, but recommended for the Tzatziki Sauce!)
- [Rajasthani Paprika](#)
- [Tellicherry Peppercorns](#)
- [Icelandic Sea Salt](#)
- [Milton Modern Mortar & Pestle](#)
- [100 Year Loom Tan Apron](#)
- [Corky Modern Glass Spice Jars](#)
- [Put a Lid on it Stoneware Salt Cellar](#)