

Battersby Crispy Kale Salad

Adapted from *Battersby/Bon Appétit*

Serves 4 to 6:

Ingredients

Lime Dressing:

1 1/2 tablespoons raw or light brown (packed) sugar
2 tablespoons water
1/4 cup fresh lime juice
3 tablespoons fish sauce (aka nam pla or nuoc nam)
1 garlic clove, pressed
1/2 hot chile: jalapeño, thai, or serrano

24 small Tuscan kale leaves
1 tablespoon vegetable oil
kosher salt and freshly ground black pepper
3 cups mixed herbs: cilantro, basil, mint and/or parsley
3 cups vegetables: beet, carrot, radish and cucumber
2 cups greens: watercress, baby arugula or pea tendrils
2 cups stemmed Tuscan kale leaves

Preparation

Preheat the oven to 250 degrees.

Select the smallest leaves from a large bunch of Tuscan kale and lay them flat on two baking sheets.

Lightly brush each leaf with vegetable oil and season with kosher salt and freshly ground black pepper.

Place the pans in the oven to bake, rotating pans once midway.

When the leaves are done, remove them from the pans and place on a wire rack to cool.

In a heatproof bowl, mix raw or light brown sugar with 2 tablespoons of water.

Microwave on high for 30 seconds, or until sugar has dissolved; let cool.

Whisk in remaining dressing ingredients: lime juice, fish sauce, garlic, and thinly sliced chile.

Set aside.

In a large bowl, mix together tender herbs like cilantro, basil, mint and/or parsley.
Using a mandoline or sharp knife, thinly slice beet, carrot, radish and cucumber.
Add to the herbs.

Mix in watercress, baby arugula, or pea tendrils, if you can find them.
Stem and thinly slice the rest of the kale leaves and add them to the bowl.
Toss everything with about half of the dressing.

Plate the salad and top with the crispy kale leaves.
Drizzle some of the remaining dressing over all and serve.

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