

Kale Caesar Salad

By Geoffrey Zakarian

Yield: 4 to 6 servings

INGREDIENTS

Dressing:

- 1/4 cup red wine vinegar
- 2 tablespoons grated Parmesan
- 1 teaspoon Worcestershire sauce
- 4 anchovies, drained and/or rinsed
- 1 large egg yolk, preferably pasteurized
- Zest and juice of 1 lemon
- 1 clove garlic, roughly chopped
- 3/4 cup olive oil, or more as needed
- Kosher salt and freshly cracked black pepper
- Hot sauce, as desired

Salad:

- 8 to 10 cups bite-size pieces dinosaur kale (stems removed)
- Juice of 1 lemon
- Kosher salt and freshly cracked black pepper
- 1/2 cup grated Pecorino-Romano cheese (you can substitute Parmesan)
- 1 cup croutons

PREPARATION

1. **For the dressing:** Put the vinegar, Parmesan, Worcestershire, anchovies, egg yolk, lemon zest and juice and garlic in a blender and blend to combine. With the blender running, slowly drizzle in the oil to emulsify. Season with salt, pepper and hot sauce (if desired). Note: if the dressing is too thick, you can thin it by adding a few drops of water while the blender is running.
2. **For the salad:** Put the baby kale in a large mixing bowl and add the lemon juice and a pinch of salt. Using your hands, gently massage the kale with the lemon juice for 1 minute, then allow it to sit for 5 minutes. Dress to taste with the Caesar

dressing and additional salt and pepper. Serve in individual bowls topped with the Pecorino-Romano and croutons.

3. Any extra dressing can be stored in the refrigerator in an airtight container for up to 3 days.