

Grilled Kale Caesar by Cordon Pink

1 or 2 bunches of Kale (don't cut into bite sizes pieces until after grilling)

Shaved Parmesan

Garlic Croutons – Recipe below

Caesar Dressing – Recipe below

Pre-heat grill to medium heat. Grill Kale over medium for 30 seconds – 1 minute each side. Watch carefully, because it will burn and not be edible. A few of the edges should be crispy and a little burnt, but the leaves should mostly be green. Remove from heat and toss with dressing, croutons, Caesar and parmesan shavings. Enjoy!

Caesar Dressing

2 Cloves Garlic

2 Tablespoons Mayo (I use this in place of a raw egg)

½ Teaspoon Dijon Mustard

3 Tablespoons Fresh Lemon Juice

1 Teaspoon Worcestershire Sauce

1 Teaspoon Anchovy Paste (this won't make it fishy. At least I don't think it does.)

5 Tablespoons Olive Oil

¼ Cup Freshly Grated Parmesan plus another ¼ cup for top of salad.

Salt and Pepper to taste

In a food processor grind up garlic, mayo, Dijon, lemon juice, Worcestershire and anchovy paste. Salt and pepper to taste, but it won't need much due to the cheese and anchovy paste. Pour over Kale.

Croutons

1 Loaf of Fresh Sourdough bread chopped into small crouton sized cubes. (I like sourdough, but you can use any kind you want.)

¼ Cup Olive Oil

2 Cloves Garlic Crushed

Lawry's Seasoning Salt to taste

Preheat oven to 350 degrees. Mix olive oil, garlic and seasoning salt together in a small bowl. Put 1/3 of the bread cubes in a large bowl and pour 1/3 of oil mixture over the bread. Mix well. Continue this process until all the oil and bread cubes are used. Add to a cookie or baking sheet and bake for 15-20 minutes until hard and toasty brown. Watch carefully or you might burn.