



## Kale Caesar Salad

Judy served this delicious salad at our 2017 Taste Luncheon.

8 cloves garlic, peeled

¾ c extra virgin olive oil

6 oz. Ciabatta bread, cut or torn into 1-inch pieces (4 cups)

salt

6 anchovy fillets

¼ c lemon juice

1 T Dijon mustard

2 hard-cooked eggs, whites and yolks separated

black pepper

3 bunches Tuscan kale, stems removed and leaves thinly sliced (about 18 cups)

½ c freshly grated Parmigiano-Reggiano

Preheat oven to 300°F.

For croutons, mince two of the garlic cloves.

In a medium saucepan warm ¼ cup of the oil and the minced garlic over low heat; remove. Add bread pieces. Sprinkle with ¼ tsp. salt. Stir to coat. Spread bread pieces in a single layer on a shallow baking pan. Bake 20 minutes or until crisp and golden brown, stirring once. Cool completely. Store in an airtight container at room temperature up to 24 hours.

For dressing, in a blender combine the remaining garlic and oil, anchovy fillets, lemon juice, mustard, and egg yolks.

Blend until smooth. Season to taste with salt and pepper. Dressing can be chilled up to 24 hours; let stand at room temperature 30 minutes before using.

Place kale in an extra-large bowl; add dressing.

Using your hands, work dressing into kale. Let stand at room temperature 30 minutes or up to 2 hours. To serve, sprinkle with cheese and top with chopped egg whites and croutons. Makes 8 servings.