

Kale Salad with Pinenuts, Currants and Parmesan

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Yield Makes 6 to 8 servings

Ingredients

2 tablespoons dried currants

7 tablespoons white balsamic vinegar, divided

1 tablespoon unseasoned rice vinegar

1 tablespoon honey

1 tablespoon extra-virgin olive oil

1 teaspoon salt

2 bunches Tuscan kale (about 1 pound), center ribs and stems removed, leaves thinly sliced crosswise

2 tablespoons pine nuts, lightly toasted

Parmesan cheese shavings

Preparation

Place currants in small bowl; add 5 tablespoons white balsamic vinegar. Let soak overnight. Drain currants.

Whisk remaining 2 tablespoons white balsamic vinegar, rice vinegar, honey, oil, and salt in large bowl. Add kale, currants, and pine nuts; toss to coat. Let marinate 20 minutes at room temperature, tossing occasionally. Season to taste with salt and pepper. Sprinkle cheese shavings over salad and serve.