

Kale Caesar

Serves 3 to 4

4 cloves garlic, sliced thinly on a mandoline
1 bunch organic, tender black (dino) kale, washed, stems removed and torn into bite sized pieces
1/2 cup Caesar Dressing (see recipe)
30 threads Poached Lemon Peel (see recipe), optional
3 ounces cotija cheese, broken into crouton sized pieces

Heat 1/2 inch of vegetable oil in a heavy bottomed skillet to 350 degrees F. Carefully drop garlic into oil, gently stir constantly until edges of garlic begin to brown. Remove immediately with a slotted spoon and drain on paper towel, salt to taste.

Using your hands massage the dressing into the kale. You should be aggressive with the kale, making sure to squeeze the greens in your hand so that you really work in the dressing. Toss in the Poached Lemon Peels, reserving the poaching liquid for another use, and crispy garlic chips.

In the hot oil drop crouton size pieces of cotija into the fryer until golden brown. Drain on paper towel, and finish the salad with warm cotija cheese croutons.

Caesar Dressing

2 flat salted anchovies
1 to 2 cloves garlic
1 teaspoon Dijon mustard
1 tablespoon freshly squeezed lemon juice
1 tablespoon red wine or cider vinegar
1/2 teaspoon Worcestershire sauce
1 egg yolk
1/2 cup extra virgin olive oil
1/4 cup grated parmesan cheese
Sea salt and freshly ground black pepper, to taste

Combine anchovies, garlic, mustard, lemon juice, vinegar, Worcestershire sauce and egg yolk in mini chop. Add oil slowly until emulsified. Add cheese and season liberally with sea salt and freshly ground black pepper.

Poached Lemon Peel

3 lemons, washed in warm water
1/2 cup lemon juice
1/4 cup sugar
2 sprigs thyme
1/2 teaspoon salt

Remove zest from lemons without any of the bitter, white pith. Cut into 2-inch julienne strips. Bring remaining ingredients to a boil and add zest. Return to a boil, remove from heat and let sit at room temperature 20 minutes.

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