

THE WAY THE COOKIE CRUMBLES



Kale Salad with Pine Nuts, Currants, and Parmesan (adapted from Bon Appetit via epicurious)

3 tablespoons balsamic vinegar
2 tablespoons dried currants
1 tablespoon unseasoned rice vinegar
1 tablespoon honey
1 tablespoon extra-virgin olive oil
1 teaspoon salt
2 bunches Tuscan (lacinato) kale (about 1 pound), center ribs and stems removed, leaves thinly sliced crosswise
2 tablespoons pine nuts, lightly toasted
Parmesan cheese shavings

1. Place the vinegar and currants in a small pot; bring to a simmer over medium-high heat, then remove from the heat. Let soak 15-30 minutes, while you prepare the other ingredients; drain, reserving vinegar.
2. Whisk vinegar leftover from soaking the currants, the rice vinegar, honey, oil, and salt in large bowl. Add the kale, currants, and pine nuts; toss to coat. Let marinate 20 minutes at room temperature, or cover and refrigerate overnight. Season to taste with salt and pepper. Sprinkle cheese shavings over salad and serve.