

Tuscan Kale Caesar Slaw

BY THE BON APPÉTIT TEST KITCHEN JULY 2011

Yield Makes 4 to 6 servings

Ingredients

1/4 cup fresh lemon juice

8 anchovy fillets packed in oil, drained

1 garlic clove

1 teaspoon Dijon mustard

3/4 cup extra-virgin olive oil

1/2 cup finely grated Parmesan, divided

Kosher salt and freshly ground black pepper

1 hard-boiled egg, peeled

14 ounces Tuscan kale or other kale, center stalks removed, thinly sliced crosswise (about 8 cups)

Ingredient Info: Tuscan kale—also called cavolo nero, Lacinato, black kale, or dinosaur kale—has long, narrow, bumpy dark-green leaves. You can find it at better supermarkets and at farmers' markets.

Preparation

Combine the first 4 ingredients in a blender; purée until smooth. With machine running, slowly add oil, drop by drop, to make a creamy dressing. Transfer dressing to a bowl and stir in 1/4 cup Parmesan. Season to taste with salt and pepper. Cover and chill. **DO AHEAD:** Dressing can be made 2 days ahead. Keep chilled.

Separate egg white from yolk. Place egg white in a coarse-mesh strainer set over a bowl. Press egg white through strainer with the back of a spoon; scrape egg white from bottom of strainer.

Repeat with egg yolk, using a clean strainer and bowl. **DO AHEAD:** Can be made 6 hours ahead. Cover bowls separately and chill.

Toss kale and dressing in a large bowl to coat. Season to taste with salt and pepper. Top with remaining 1/4 cup Parmesan and sieved eggs.