

KALE PESTO?? KALE PESTO!

1/2 cup almonds

2 cloves garlic

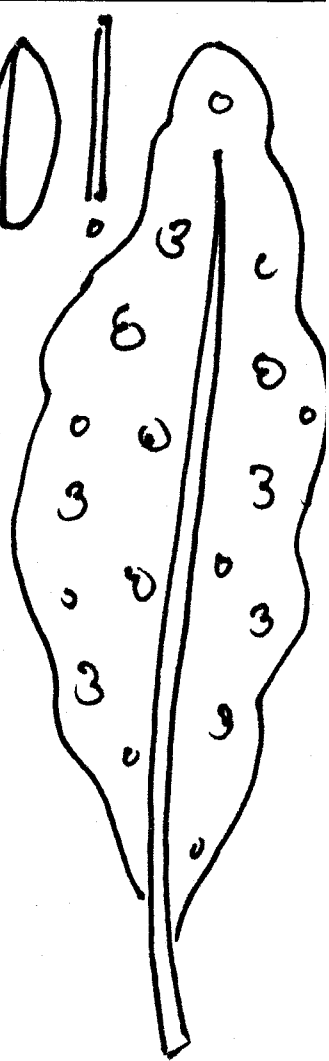
1/4 cup parmesan

1/2 pound KALE

1/2 cup olive oil

1 tablespoon lemon juice

Salt and pepper



Blanch the kale and set aside. Lightly toast the almonds and roughly chop. In a mortar and pestle, pound the garlic to a paste. Add the almonds and continue to pound. De-stem the kale and tear into pieces. Gradually add the kale to the mortar and pestle and pound until puréed. Transfer the pesto to a small bowl and stir in the olive oil, lemon juice, and parmesan (for a thinner sauce, add more olive oil as needed). Season with salt and pepper to taste.

☆ a blender or food processor can be used in place of a mortar and pestle.