

Kale, Apple, and Pancetta Salad

Yields 4 servings

INGREDIENTS:

- 1/3 cup extra virgin olive oil
- 4 ounces sliced pancetta, diced
- 1/4 cup Champagne vinegar
- 1/4 cup pure maple syrup
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 small head radicchio, shredded
- 1 8-ounce bunch Kale, stems discarded, leaves shredded
- 2 tart yet sweet apples, sliced into thick matchsticks
- 3/4 cup pecans, toasted if desired

PREPARATION:

Combine the olive oil and pancetta in a small saucepan over medium heat. Cook, stirring frequently until pancetta is golden and crispy. Strain the pan drippings in a small bowl and leave the crispy pancetta off to the side to cool. Add the champagne vinegar, maple syrup, salt, and pepper and whisk well. Combine the radicchio, kale, apples and pecans in a large bowl. Toss while adding the dressing, little by little, until salad is dressed. Taste and adjust seasonings with salt and pepper. Garnish with crispy pancetta.

<http://www.seriousseats.com/recipes/2012/02/serious-salads-kale-apple-and-pancetta-salad.html>

NOTES FROM THE COOK: