

Kale Bagna Cauda

From JENN LOUIS, [Lincoln Restaurant](#)

Serves 4 as a side dish

Ingredients

- 1 lb. kale, thick stems removed
- 3 T olive oil
- 4 T butter
- 1 1/2 t. chili flakes
- 3 small cloves garlic, sliced very thinly
- 8 anchovies, packed in olive oil
- 2 teaspoons lemon juice

Preparation

Prepare an ice water bath and set aside. Blanch kale in salted boiling water until it is wilted and the chalky flavor disappears. Shock kale in the ice water bath until kale is very cold. Remove kale from ice water and squeeze out all excess water. Slice into thick ribbons and set aside.

In medium pan, warm olive oil, butter, chili flake, garlic and anchovies over medium heat. With the back of a fork, break up anchovies as mixture warms. Flavors will meld and anchovies will dissolve. Add kale and warm through, tossing to coat evenly. Squeeze lemon over kale, season with kosher salt and pepper and serve.