

A Recipe from  
Thomas Buckborough & Associates

## **Kale Salad with Cranberry Vinaigrette** **[from Fine Cooking Magazine]**

*The vinaigrette softens the raw kale leaves, so it's essential to let this salad sit for at least 15 minutes before serving. The longer it sits, the more tender the kale will become.*

1/2 cup fresh cranberries, rinsed and picked over  
1 medium navel orange  
2 Tbs. red wine vinegar  
1 Tbs. cranberry juice  
1 Tbs. honey  
4 Tbs. extra-virgin olive oil  
2 tsp. finely grated peeled fresh ginger  
Kosher salt and freshly ground black pepper  
5 oz. mature curly kale leaves, trimmed and coarsely chopped, or baby kale (5 cups)

Pulse the cranberries in a mini or regular food processor until finely chopped, about fifteen 1-second pulses. Set aside. Using a sharp paring knife, cut off the ends of the orange to expose a circle of flesh. Stand the orange on an end and pare off the peel and pith in strips. Quarter the orange lengthwise; slice each quarter crosswise into 1/4-inch-thick pieces. Whisk together the vinegar, cranberry juice, and honey in a large bowl. Slowly whisk in the olive oil. Whisk in the ginger and chopped cranberries and season to taste with salt and pepper.

Toss the kale and the orange pieces in the dressing. Season to taste with salt and pepper. Let sit for 15 minutes to 1 hour before serving.

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