



**HENRY'S SHREDDED KALE SALAD**  
**Red Grapes, Toasted Almonds, Endive, Parmesan, Maple Vinaigrette**  
**4 to 6 Portions**  
**Chef David Ferraro**

**VINAIGRETTE**

1 oz.	Fresh squeezed lemon juice	1 Clove	Freshly Pressed Garlic
3 oz.	Cup Extra Virgin Olive Oil (25%)/	Canola (75%) Blend	
1 t.	Grade "B" Amber Vermont Maple Syrup		
To Taste	Kosher Salt & Freshly Ground Pepper		

**SALAD**

1 Bunch	Green Curly Kale	1 Head	Belgian Endive
¼ Cup	Chopped Toasted Almonds	½ Cup	Red Seedless Grapes
½ Cup	Grated Parmesan	2 T.	House Made Breadcrumbs

**PROCESS**

1. Make vinaigrette by shaking vigorously lemon, garlic, syrup, and oil. Season with salt and pepper to taste.
2. Prepare kale.
  - a. Wash and dry
  - b. Remove tough middle ribs; stack leaves flat, roll like cigars and finely julienne across the grain of the veins of the leaf
3. Remove outer leaves of endive and cut in half then slice thinly on bias.
4. Cut grapes in half.
5. Mix together all ingredients reserving some Parmesan for garnish. Check seasoning and adjust to taste. Should be well seasoned.
6. Garnish with grated Parmesan.
7. Enjoy from Chef Ferraro!