

Kale Panzanella with Burnt Lemon Caesar Dressing

Serves 4 to 6

To complement kale's robust flavor, upgrade classic Caesar with smoky, charred lemons. You'll crave their complexity and admire the dramatic touch they add to your salad bowl.

2 lemons, halved crosswise
2 large egg yolks
2 tablespoons freshly grated Parmigiano-Reggiano, plus more for garnish
2 oil-packed anchovy fillets, drained
2 garlic cloves
1/2 teaspoon sugar
Fine sea salt
1/4 teaspoon freshly ground pepper
1/3 cup plus 2 tablespoons extra-virgin olive oil
4 cups 2-inch cubes artisan bread
1 teaspoon minced fresh rosemary
2 bunches kale, washed and dried well, coarsely chopped

In the Basket:

-Salad server
-Croutons
-Extra dressing

1. Heat a stovetop grill pan or cast-iron skillet over high heat. When it's smoking hot, place the lemons in the pan, cut sides down, and sear until nicely charred, about 2 minutes. Squeeze the juice from one of the lemon halves to get about 2 tablespoons; reserve the remaining lemons for garnish.
2. Whirl the lemon juice, egg yolks, cheese, anchovies, garlic, sugar, 1/2 teaspoon salt, and the pepper in a blender until smooth. With the motor running, drizzle in 1/3 cup of the oil through the hole in the lid in a slow stream until the dressing emulsifies and thickens. Stop and scrape the sides of the blender as needed. Transfer the dressing to a small container, cover, and refrigerate for up to 3 days.
3. Position an oven rack about 4 inches from the top heating element and preheat the broiler. Toss the bread chunks with the remaining 2 tablespoons oil and a pinch of salt and spread them out in an even layer on a rimmed baking sheet. Broil the bread, stirring occasionally, until evenly charred and crisp on the outside but still a little soft within, 3 to 5 minutes. While still hot, sprinkle the croutons with the rosemary and toss to coat. Cool completely, then transfer the croutons to a resealable plastic bag.
4. Just before leaving for the picnic, toss the kale with just enough of the dressing to lightly coat. Taste and adjust the seasoning. Transfer the salad to a serving bowl. Use a vegetable peeler to shave large flakes of Parmigiano-Reggiano over the top and place the charred lemons around the edges of the bowl. Cover to transport to the picnic. Toss the croutons into the salad at the picnic site; before serving, squeeze in a little of the charred lemons' juice, and add more dressing, if needed.