

Kale Slaw with Peanut Dressing - from Martha Stewart Magazine

Serves 8

This is one of the Ray family favorites. Renee got this recipe from a CSA member when she worked at Terra Bella Family Farm in Pleasanton. It is even better the next day!

Ingredients:

2 large bunches curly kale: center ribs discarded, very thinly sliced crosswise

1 yellow, orange or red bell pepper: ribs and seeds removed, halved crosswise and thinly sliced lengthwise

2 carrots: thinly sliced crosswise

½ cup vegetable oil

¼ cup cider vinegar

½ cup salted peanuts

2 Tbs packed light brown sugar

½ tsp coarse salt

Toss the curly kale, bell pepper, and carrots in a large bowl. Puree the vegetable oil, cider vinegar, ¼ cup salted peanuts, light brown sugar, and coarse salt in a blender until smooth. Pour dressing over vegetables just before serving. Sprinkle with ¼ cup salted peanuts, coarsely chopped.