



Green Sauce

makes one generous cup

- 5 large kale leaves, ribs removed
- 1 shallot, peeled and roughly chopped
- 2 tablespoons sherry vinegar
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon spicy pimentón
- 1/4 cup olive oil
- 5 tablespoons blanching liquid, or water

Bring a large pot of water to the boil, drop in kale leaves and place a lid on top. After a few minutes, remove lid and take out wilted kale with tongs. Reserve a cup of the blanching liquid and discard the rest.

Combine kale and the rest of the ingredients in a food processor, blender or Vitamix and puree until smooth. Thin with additional blanching liquid as desired. Taste and adjust seasonings.

May be stored in an airtight container in the fridge for several days.