



## **Baby Kale Salad with Toasted Pine nuts, Golden Raisins and Shaved Smoked Gouda**

### **Vinaigrette**

2 Tablespoons Balsamic Vinegar  
1 1/2 Teaspoons Champagne Vinegar  
2 Tablespoons EVOO  
1 Tablespoons Honey  
1/2 Teaspoon Dijon Mustard  
Sea Salt and Fresh Ground Pepper TT

### **Salad**

5 ounces Baby Kale  
1/4 cup Golden Raisins  
3 Tablespoons toasted Pine Nuts  
Shaved Smoked Gouda or Parmigiano Reggiano

Combine the vinegar, oil, honey, Dijon Mustard and salt plus pepper in a small glass jar, seal tightly, and shake vigorously to combine. Set the dressing aside at room temperature, or refrigerate for up to 2 weeks (be sure to return it to room temperature before using).

Place the kale in a large salad bowl. Just before serving, add the dressing, tossing to coat the leaves.

Add the raisins and pine nuts, and toss again. Season to taste with salt and freshly ground black pepper. Transfer the salad to individual plates or serve in the bowl, garnished with shavings of cheese.