

SERVES 6-8 | LEVEL: BEGINNER

## Winter Slaw



**FROM THE COOKBOOK:**

### Make It Ahead

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- ½ pound large kale leaves, center rib removed (6 to 8 leaves)
- 6 ounces Brussels sprouts, trimmed, halved, and cored
- ½ small head radicchio, cored
- ¼ cup freshly squeezed lemon juice (2 lemons)
- ½ cup good olive oil
- Kosher salt and freshly ground black pepper
- 1 (6-ounce) chunk good Parmesan cheese
- 1 cup dried cranberries

With a very sharp chef's knife, cut the kale, Brussels sprouts, and radicchio crosswise in thin shreds, as you would cut cabbage for coleslaw, and place them in a large bowl.

In a small bowl or liquid measuring cup, whisk together the lemon juice, olive oil, 1 teaspoon salt, and ½ teaspoon pepper. Pour enough dressing on the salad to just moisten it, reserving the rest.

Shave the Parmesan in big shards with a vegetable peeler. Add the cheese and dried cranberries to the salad and toss it carefully to avoid breaking up the cheese. Check for seasonings, add more vinaigrette, if necessary, and serve cold or at room temperature.

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