

Tuscan Kale Chips

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by Dan Barber



(photo by: Jamie Chung)

leaves to rack to cool.

The tall, crisped "chips" look striking when bunched in a tumbler, and they're terrific with cocktails. Roasting the leaves coaxes out a nutty, briny flavor that's kind of addictive.

Yield: Makes 24

ingredients

12 large Tuscan kale leaves, rinsed, dried, cut lengthwise in half, center ribs and stems removed
1 tablespoon olive oil

preparation

Preheat oven to 250°F. Toss kale with oil in large bowl. Sprinkle with salt and pepper. Arrange leaves in single layer on 2 large baking sheets. Bake until crisp, about 30 minutes for flat leaves and up to 33 minutes for wrinkled leaves. Transfer