

#116: Savor the Simplicity

Creamy Escarole and Charred Broccoli Salad

Christie Plaisance, Bouligny Tavern

1 head broccoli

3 tablespoons olive oil, plus extra for drizzling

1 lemon, juiced

1 small jalapeno (or half of a larger one)

10 green onions

1 lime, zest and juice

1 1/2 cups aioli (mayonnaise can be substituted)

1 cup grated white cheddar cheese for cheddar crisps

1 head of escarole, cut and cleaned

1 pint of grape tomatoes, halved

2 tablespoons coarsely chopped dill

2 tablespoon coarsely chopped chives

Salt and pepper

Preheat oven to 400°. Peel the skin on the stem of the broccoli until the woody section is gone. Chop off the end of the stem and discard. Cut the broccoli florets and stem into smaller bite size pieces. In a mixing bowl, combine the broccoli, olive oil and lemon juice. Season to taste with salt and pepper. Arrange the broccoli on a sheet pan and bake in the oven for 8 minutes, just until tender. Using either a skillet on high heat or an open flame over a grill, char the broccoli until the edges become black and crisp. Refrigerate until use.

Either on an open flame on a gas stove, or in a small sauté pan over high heat, sear the skin on the jalapeno until the exterior is completely blackened. Place the jalapeno in a bowl, sealed tightly with plastic wrap. Set aside for ten minutes. This will help to loosen the skin, so it will slide off easily. Remove the stem and seeds from the jalapeno, then finely dice it.

Trim the very ends of the green onion and drizzle with olive oil. Using the same method as the jalapeno, char the green onions, and finely dice once cool.

In a food processor, combine the jalapeno, green onion, lime zest, lime juice and the aioli (or mayonnaise). Mix on high until well combined. Add salt to taste.

To make the cheddar crisps, lower the oven temperature to 300°. Line a cookie sheet with parchment paper and sprinkle the grated cheddar lightly across the pan. Cook approximately 15 to 20 minutes until the edges start to brown. Let cool and crack into cheese shards.

In a mixing bowl, combine the escarole, charred broccoli, grape tomatoes and herbs. Add charred green onion dressing according to your preference, and season with salt and pepper. Mix well and plate into chilled bowls. Garnish with cheddar cheese crisps.

Serves 4.