

Harvest Moon Kale Caesar

3 cloves garlic, minced

2T anchovy paste or 6 anchovy filets

1T capers

2T lemon juice

1t Worcershire sauce

2t Dijon mustard

1/3 Parmesan cheese, grated

2 hard-boiled eggs (see note about hard boiling our super fresh eggs) we use a potato ricer for grating the eggs. It works great.

Optional, Feta cheese and croutons would also be a nice addition. Make it a meal by adding sliced chicken or grilled shrimp.

Egg Tip:

Remember that your eggs will last for about 3 months so one way to enjoy them hard boiled is to put some aside and simply wait to use them.

If you don't feel like waiting to try this technique; place a strainer in a saucepan with a few inches of water in the bottom and bring to a simmer. Place eggs in the strainer AFTER the water has started to simmer and cover strainer with a lid. Steam the eggs for 17 minutes. Immediately place eggs in a bowl of ice water until they are cool, then peel.