

## Kale Slaw

- 1 Bunch Kale, Stems removed and leaves thinly sliced
- 1 Large Carrot, shredded
- ½ Orange, Juiced
- ½ Lemon, Juiced
- Salt & Ground Pepper to taste
- ½ Red Onion, Very thinly sliced
- 1 Slice of Bacon, Cooked well & Chopped
- 3 Tablespoons Mayonnaise
- 1 Tablespoon Olive Oil

Toss Kale with Carrot, Orange Juice, Lemon Juice, Salt and Black Pepper in a large salad bowl, using your hands to rub Orange & Lemon Juice into Kale leaves. Let stand for a few minutes to absorb flavors.

Fill a bowl with ice water. Bring a Saucepan of water to a boil and stir Onion into boiling water; cook just until softened, 15-30 seconds. Drain & immediately immerse Onion in ice water. Pat Onions dry with paper towel and add to Kale. Stir Bacon, Mayonnaise, and Olive Oil into Kale mixture and toss together to coat. Can be made several hours ahead of time and refrigerate until serving time.