

Green Curly Kale/Ranch Dip



Ingredients:

- 1 share kale, washed, stems discarded and leaves chopped
- 2 cups thick Greek yogurt
- 2 TBS buttermilk powder (optional)
- 1/2 cup chopped green onions
- 1 TBS garlic powder
- 1 TBS Aleppo pepper
- 1 TBS dried dill
- 1 tsp dried parsley
- Salt and pepper to taste
- Applewood bacon salt for serving

Method:

In a pot of boiling water, blanch kale until bright green and tender. About 3 minutes. Drain and squeeze all liquid out. Mix with all ingredients except bacon salt.

To serve, top with Applewood bacon salt and a little more Aleppo pepper.