

# Kale Ssamjang

From Bruce Wallis, Chester Creek Café, 2011

## INGREDIENTS

¼ cup rice flour  
⅔ cup miso  
¾ cup Sriracha sauce  
¾ cup sambal oelek  
⅓ cup honey  
½ cup sesame oil  
¼ cup minced garlic  
2 cups chopped kale, packed  
¼ cup toasted sesame seeds

## DIRECTIONS

Bring four quarts of salted water to a boil. Quickly blanch kale (about 45 seconds), remove, and shock in ice water. Drain and squeeze out excess moisture.

Combine blanched kale with remaining ingredients in a food processor and process until a slightly chunky sauce is obtained.