Kale Salad with Pine Nuts, Currants, and Parmesan

From – Bon Appetit - Dan Barber

2 Tbsp dried currants
7 Tbsp white balsamic vinegar, divided
1 Tbsp unseasoned rice vinegar
1 Tbsp honey
1 Tbsp extra-virgin olive oil
1 tsp salt
2 bunches kale
2 Tbsp pine nuts, lightly toasted
Parmesan cheese shavings

• Place currants in small bowl, add 5 Tbsp white balsamic vinegar. Let soak overnight. Drain currants.
• Remove center ribs and stems from kale and cut thinly crosswise.
• Whisk remaining 2 Tbsp white balsamic vinegar, rice vinegar, honey oil, and salt in large bowl.
• Add kale, currants and pine nuts to above mixture and toss to coat.
• Let marinate 20 minutes at room temperature, tossing occasionally.
• Season to taste with salt and pepper.
• Sprinkle cheese shavings over salad and serve.