

Charred Savoy Cabbage Salad

<http://userealbutter.com/2011/09/15/charred-savoy-cabbage-salad-recipe/>
from *Brandon Pettit of [Delancey](#) in Seattle*

1 head savoy cabbage
2 cloves garlic, minced
1/2 tsp salt
1 tsp pepper
1 tbs fresh lemon juice (or more if you like it tangy)
1 tsp Worcestershire sauce
1/2 tsp Dijon mustard
1/2 cup extra virgin olive oil
1 – 1 1/2 cups Parmesan cheese, grated
1/4 cup preserved lemon, chopped
1/4 lb. 1/2-inch thick prosciutto (or bacon, pancetta, or 2-inch thick pork belly)

Trim the outer leaves from the cabbage head. Quarter the cabbage along the stem axis (i.e. the quarters should be symmetrical). Grill on high heat until the edges are charred. Flip the quarters to char the other side. It took me about 5 minutes per side, so a total of 10 minutes. Remove from grill and roughly chop the quarters into quarters again. Discard the cores and place the leaves in a large bowl. Mash the salt and the minced garlic together to make a paste. Place the paste in a small bowl along with the pepper, lemon juice, Worcestershire sauce, and Dijon mustard. Mix together into a sauce. Slowly drizzle the olive oil into the bowl while whisking it into the sauce. If you choose to serve this salad with meat: dice the prosciutto into 1/4-inch to 1/2-inch cubes. (If you use pork belly, you probably want to cut it into large chunks.) Cook the prosciutto in a skillet or sauté pan on high flame until the pieces begin to crisp and darken. (For the pork belly, I'm guessing you do the same). Pour the dressing over the cabbage leaves and toss to coat. Add the parmesan, preserved lemon, and cooked prosciutto to the cabbage. Toss together and serve. Serves 4-6.