

LEAVES

Molly Gilbert, author of “Sheet Pan Suppers,” says these are a cross between kettle corn and kale chips. She likes to use dinosaur kale (also called lacinato kale) for this recipe for its nubby texture, but any kind will do.

Kettle Kale Chips

Makes 1 cup chips

3 packed cups stemmed whole kale leaves (from about 1 bunch), washed
1 tablespoon extra-virgin olive oil
1/3 teaspoon kosher salt
1/3 teaspoon sugar



Preheat oven to 300 degrees with a rack in center position. Line a sheet pan with parchment paper.

First, you'll want to get your kale really, really dry. I like to spin the washed kale in a salad spinner, then thoroughly dry it between clean kitchen towels.

Rip kale into large bite-size pieces, keeping in mind that the pieces will shrink as they cook. Place on prepared sheet pan.

Drizzle olive oil evenly over kale, sprinkle with salt and sugar, then use your fingers to massage the oil into each piece of kale, ensuring an even coating (and thus even chip crispness). Arrange pieces in a single layer.

Bake kale until rigid, crisp and chip-like, 10 to 15 minutes. Let chips cool before serving.