

Rye Panade

From – *oregonlive.com*

8 ounces stale rye bread, cut into cubes
2 cups chicken or vegetable broth (divided)
½ cup olive oil (divided)
2 onions, sliced into thin half-moons
3 cloves garlic, thinly sliced
3 Tbsp red wine
1 Tbsp balsamic vinegar
1 tsp fennel seeds
Leaves from a few sprigs fresh thyme
1 bunch kale, washed and roughly torn
1 tsp salt
4 ounces shredded gruyère cheese

- Preheat the oven to 350 degrees.
- Toss the rye bread cubes with 1/4 cup broth and 2 Tbsp olive oil. Set aside.
- Heat 1/4 cup of the olive oil in a large skillet over a medium-high heat. Add the onions and cook until lightly caramelized, about 30 minutes. When almost done, add the garlic, red wine, balsamic vinegar and fennel seeds; cook until liquid has evaporated, but do not let the garlic burn. Add the thyme leaves and turn off the heat.
- While the onions are caramelizing, heat 1 Tbsp olive oil in a large pot over a medium heat. Add the kale, 1 Tbsp broth and the salt. Cook until the kale is wilted, about 5 minutes. Set aside.
- Coat a large casserole dish (about 9-by-13-inch capacity) with the remaining 1 Tbsp olive oil. Layer half of the rye bread cubes, half of the onion mixture, half of the kale and half of the cheese. Repeat with remaining bread, onion, kale and cheese. Pour the remaining broth over the casserole. Cover loosely with foil, and bake for 1 hour, until the panade is golden and bubbling.



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