

# Sausage & Kale Soup

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## Ingredients:

- Olive oil
- 1 pound sausage (hot or regular, or half & half) browned in 3 qt. pot
- 1 large or 2 small potatoes sliced thin (no need to peel)
- 3 or 4 large Kale leaves roughly chopped
- 1 quart chicken stock or broth
- 1/2 cup cream or half & half
- salt & pepper to taste

## Directions:

Brown the sausage in a small amount of olive oil. Add the potatoes and chicken stock, simmer until the potatoes are soft, about 10-15 minutes. Add the kale and simmer for an additional 5 minutes or so. Remove from heat and add the cream. Serve with sourdough bread.

contributed by Suzci Tanner