



## *Kale Soup* shared by: Kol Simcha Farm

- 2-3 cloves garlic, minced
- 3 chicken sausages or 1 pkg. linguica, sliced
- 2 T olive oil
- 2-3 large potatoes, diced
- 3-4 large carrots, sliced
- 2 cans each: kidney, pinto, great white northern beans
- 1 – 15 oz can tomato sauce or 1 quart tomatoes
- 1 ½ tsp to 1 T chili powder, to your taste
- Salt to taste
- 3 bunches kale, chopped

In a large stock pot or Dutch oven, heat the oil and sauté the onion, garlic, and sausage over medium heat until the onion is translucent. Add potatoes and carrots and enough water to just cover. Bring to a boil then reduce heat and boil gently 10 minutes. Add beans with their juices, tomatoes, chili powder, and salt. Bring to a boil, add the kale, and boil gently until kale is tender about 10 – 15 min. If the soup is too thick, dissolve some beef or chicken flavored Better Than Bouillon in some hot water and add to achieve desired consistency.

Variations:

Use cooked lamb or beef stew meat instead of chicken sausage or linguica

Add 1 tsp of Frank's Red Hot Sauce for extra pizzazz.

