

TUSCAN SOUP WITH KALE

From Rita Faussone

$\frac{1}{2}$ lb. sausage (Italian, linguica, chorizo or other - I used mild Italian).
1 small sweet onion like Vidalia (I used a large white onion 'cause I like onion)
1 clove garlic
3 T olive oil
 $\frac{1}{2}$ to 1 bunch kale, to taste (I used the entire bunch)
4 cups chicken or vegetable broth (I used chicken)
1 - 14.5 oz. can cannellini (white kidney) beans
Salt & pepper to taste

Cut sausage into bite-size pieces and cook thoroughly until browned. Set aside. Chop onions and garlic; add, along with olive oil to heavy-bottomed saucepan and sauté until translucent. Add broth, beans and sausage, simmer for 15 minutes. Salt and pepper to taste. Add washed, chopped kale, simmer for five more minutes or so and serve. For extra creaminess, reserve some beans, mash them with a fork and back to soup, or add $\frac{1}{2}$ to 1 cup heavy cream just before serving.

The recipe also says this is not an exact science, so feel free to tinker - use diced potatoes instead of beans, omit the sausage, etc.