

Zuppa Toscana

Chef Jenn Magrey Ledyard Market

1-pound sweet Italian Sausage links– **Broad Brook Farm** 1/4 cup water

1/4 cup butter

2 garlic cloves minced

1-pound waxy potatoes – **Brush Hill** – halved then sliced thinly 1 cup onion - small diced - **Brush Hill**

1/2 cup celery – small diced- **Brush Hill**

1/4 cup flour

8 cups chicken broth – (any favorite broth is fine)

2 bay leaves

1 teaspoon dried oregano

1/2 teaspoon garlic powder

Pinch of nutmeg

Salt and pepper to taste

1 large bunch finely chopped kale (ribs removed) – **Brush Hill**

1 cup 1/2 and 1/2

1/2 cup grated parmesan

Heat a large stock pot over medium heat and add the sausage links (usually 4 links)

And cook with 1/4 cup of water until the links are cooked through. Let them become brown and firm. Remove from the pot and set aside to cool.

To the same pan over medium heat, add the 1/4 cup butter, garlic, potatoes, celery, and onions. Add a few pinches of salt and pepper and let these veggies sweat for about 6-8 minutes. Meanwhile, cut the sausage links into quarters then into small diced.

Add the sausage to the veggies and combine well

Add the flour and coat everything and mix well. Cook the flour with the veggies for about 5 minutes. (this ensures cooking off the flour taste)

Stir in the broth, bay leaves, oregano and garlic powder and let this simmer on medium low for about 35-40 minutes until the veggies are cooked. Stirring often. At this point the soup should be somewhat thickened. Add the nutmeg and kale. Cook for an additional 15 minutes to cook the kale.

Stir in the 1 cup of half and half and the parmesan. Taste for salt and pepper. Add if needed. Enjoy!