

Zuppa Toscana

- 6-8 oz bacon, chopped
 - 1 lb Italian sausage (mild or hot- your choice)
 - 1 medium head (10 large cloves) garlic, peeled and minced or pressed
 - 1 large onion, finely diced
 - 8 cups (32 oz) chicken stock
 - 4-5 medium russet potatoes peeled and chopped into $\frac{1}{4}$ pieces
 - 1 medium/large kale bundle, leave stripped and chopped (or spinach)
 - 1 cup heavy cream
 - Parmesan cheese
1. In a large pot or dutch oven (5.5 quart), over medium-high heat, add chopped bacon and sauté until browned (5-7 minutes). Remove to a paper-towel lined plate and spoon out excess oil, leaving about 1 tablespoon oil in the pot.
 2. Add Italian sausage, breaking it up with your spatula and sauté until cooked through (about 5 minutes). Remove to paper towel lined plate.
 3. Finely dice onion and add to the pot. Sauté 5 minutes or until soft and golden then add minced garlic and sauté for another minute or two.
 4. Add 8 cups chicken stock and bring to a boil. Add sliced potatoes and cook for 13-14 minutes or until easily pierced with a fork.
 5. When potatoes are nearly done, add chopped kale and cooked sausage and bring everything to a light boil.
 6. Stir in 1 cup cream and bring to a boil. Season to taste with salt and black pepper then remove from heat. Garnish with bacon and grated parmesan.