



JJ'S SAUSAGE AND KALE SOUP

14 ounces (or so) sausage, preferably smoked
1 teaspoon olive oil
7 cloves garlic, minced
½ teaspoon sweet smoked paprika
½ teaspoon hot smoked paprika
1 large or 2 small bunches of kale, washed and chopped
7 cups reduced-sodium chicken broth
3 medium red potatoes, peeled and cut into 1-inch pieces
2 16-ounce cans navy beans, drained and rinsed
Salt and pepper to taste

Combine sausage and olive oil in a deep, heavy pot over medium-high heat. Cook, stirring occasionally, to brown the sausage. Remove and set aside.

In same pan, cook garlic and kale until the garlic is soft and kale is bright green. Add both kinds of paprika. Add chicken stock and simmer 15 minutes. Add potatoes and simmer 10 to 15 minutes more, until potatoes are just tender. Add beans and browned sausage and heat through. Season to taste with salt and pepper. Serve with crusty bread.

Adapted from a recipe by JJ Davidson. (JJ loves smoked paprika and uses it on everything, but this soup tastes great without it. If you're looking for smoked paprika, you can find it at specialty shops like Lotsa Pasta.)