



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 105



Zuppa Toscana with Italian Sausage

Cook's Note: Lauded as the "soup in the style of Tuscany," this rich recipe with cannellini beans, celery, onion, carrots, potatoes, bacon, sausage and kale is a winter crowd-pleaser.

Bon Appétit
George

(photo by Marc-Henri)

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Zuppa Toscana with Italian Sausage

PREPARATION

- 1 - Chop or slice uncooked sausage into small pieces and cook until browned and meat is ground in bottom of your soup pan over med-high heat.
- 2 - Add onions, garlic, salt, pepper, and red pepper flakes to sausage and cook until onions are clear and aromatics of the seasonings blend together.
- 3 - Reduce heat back to medium and place, potatoes, in the pot and slowly add the chicken stock and water and stir.
- 4 - Cook on medium heat until potatoes are done and stir occasionally. Once potatoes are done, add flour and simmer for another 15 minutes.
- 5 - Reduce heat to lowest setting and sprinkle in kale and cooked bacon and slowly pour cream while stirring.
- 6 - Adjust for taste and serve warm.

INGREDIENTS

- 1 lb Italian sausage
- 2 large russet baking potatoes, washed and sliced into 1/4-inch slices
- 1 large vidalia onion, chopped
- 4 slices cooked bacon, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon red pepper flakes
- 2 garlic cloves, minced
- 2 cups kale, packed and chopped
- 16 oz chicken broth
- 1 quart water
- 2 teaspoons flour mixed with enough water to make a paste
- 1 cup heavy whipping cream, tempered

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