

Kale Potato Soup

Recipe from: *Simply in Season Cookbook*

1 large bunch Kale
1 T. Butter
1 large Onion
1 clove Garlic (minced)
2 large Potatoes (diced)
5 C. Hot Water or Broth
½ tsp. Salt or to taste

Steam kale and set aside. (Don't try to cook it with the potatoes; the flavor will be too strong).

Melt butter in soup pot. Add onion and sauté until golden. Add garlic and sauté another minute.

Add potatoes and 2 cups hot water or broth and bring to a boil. Reduce heat and simmer until potatoes are soft. Remove half of the cooked potatoes; puree the rest with the cooking liquid and return to the soup pot. Return reserved potatoes and steamed kale to soup pot. (Puree everything if a smooth texture is desired.)

Add 3 more cups hot water or broth, and add more to desired consistency. Add salt. Heat gently until hot and serve.

Yield: 6 Cups

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