



Portuguese Kale and Linguiça Soup

Serves 8

Ingredients

- ¼ lb. finely diced salt pork
- 1-2 Tbs. olive oil
- ¼ lb. linguiça sausage or smoked chorizo
- 1 large onion, diced
- 2 garlic cloves, minced
- 5 Yukon gold potatoes, diced--about ½ inch pieces
- 8 cups chicken broth
- 1 lb. kale, washed and chopped
- 1 cup water
- Kosher salt & ½ tsp. freshly ground pepper, to taste
- ¼ tsp. cayenne pepper
- 2 cups cooked white beans, such as cannellini beans or great northern beans
- 1-2 Tbs. white vinegar, to taste
- 2 Tbs. chopped Italian parsley
- Parmesan cheese for sprinkling on top

Directions

1. Heat 1 Tbs. olive oil in large Dutch oven over medium heat and add the salt pork. Cook until lightly browned. Mince ¼ lb. of the linguiça, and add it to the pork along with an additional Tbs. olive oil if the mixture seems dry; cook gently for 5 minutes.
2. Add the onion and cook till softened and translucent. Add the garlic and stir for a minute or so. Add the potatoes, chicken broth, 2 cups of water and kale; simmer just until the potatoes are done.
3. Cut the remaining linguiça into ¼ inch pieces and sauté in a skillet until lightly browned. Deglaze the skillet with 1 cup of water, scraping up the browned bits from the bottom. Add the linguiça and its pan juices, vinegar, beans and seasonings to the soup and cook until heated through. Stir in chopped parsley. This soup tastes better if made a day ahead and refrigerated overnight. Sprinkle with parmesan cheese before serving.

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Alyssa Salwen | Web www.CulinaryCraftwork.com | Email Alyssa@CulinaryCraftwork.com | Cell (408) 429-0999 | Office (408) 372-2074