



WILD. NATURAL. SUSTAINABLE.

Smoked Duck Sausage & Kale Soup

• Prep Time: 1 hour • Yields: 4-6 servings

Ingredients:

1 pkg. Fossil Farms' Smoked Pekin Duck Sausage with Apple Brandy
8 cups chicken stock
1 tbsp. olive oil
1 small onion, diced
1 carrot, diced
1 celery stalk, diced
½ lb. Russet potatoes, diced
1 tbsp. thyme leaves, diced
2 lbs. kale, trimmed and chopped
½ tsp. kosher salt
½ tsp. black pepper
½ tsp. cayenne pepper

Method:

1. Heat oil in stock pot over medium-high heat.
2. Add sausage and cook until brown on all sides.
3. Transfer sausage to cutting board and allow time to cool before slicing in ¼ inch disks.
4. Reduce heat and add onion, carrot, celery to pot.
5. Season with salt and pepper to taste.
6. Cook vegetables until tender. Add potatoes and chicken stock.
7. Once stock raises to boiling temperature, add kale, thyme and duck sausage.
8. Simmer for 45 minutes until potato is cooked and kale is tender.
9. Before serving, try broth and add more seasoning to taste. Enjoy!

Equipment:

Large stock pot
Cutting board
Serving bowls

