



# SAUSAGE + KALE TOSCANA SOUP

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## STEP BY STEP RECIPE GUIDE

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### Ingredients:

1 lb. Ground Hamburger  
1 lb. Ground Italian Sausage  
6- 8 Yukon Gold Potatoes (Thin Sliced)  
1 Fresh Kale Bundle  
32 oz. Chicken Stock  
1 Pt. Whipping Cream  
Becky Sue BBQ Rub

**STEP 1:** Brown both meats in a stock pot. Once meat is browned, render out any grease. Add chicken stock- just enough to cover the meat by ½ inch. Bring to a high heat boil.

**STEP 2:** Thin slice potatoes and add to meat & chicken stock- continue to boil on high heat.

**STEP 3:** Cut out the kale stem and use just the leafy part, roughly chop and add to the stock pot. Lower heat and simmer until potatoes are tender and kale has cooked down.

**STEP 4:** Lastly, stir while spooning in whipping cream -Add a little at a time to get a creamy base color. Spoon into bowls and top with fresh chopped kale!



**JIM JOHNSON**

