

Kale Potato Soup

1 large bunch kale (chopped)

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

1 Tbls. butter

1 large onion (chopped)

1 clove garlic (minced)

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

2 large potatoes

2 cups hot water or broth

Add, bring to 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.)

3 cups water or broth

1.2 tsp salt or to taste

Pepper to taste

Add along with additional hot water or milk to preferred consistency. Heat gently until hot and serve.