

Rustic Sausage & Potato Soup from the Prairie Homestead Cookbook

- 6–7 potatoes peeled and cubed
 - 1/2 pound sausage
 - 1 pound bacon
 - 1 onion, diced
 - 4–5 cloves of garlic, minced
 - 6 cups of beef stock or chicken stock
 - 1 cup whole milk or 1/2 cup heavy cream
 - Salt and freshly ground pepper, to taste
 - 2 cups chopped stemmed kale leaves
 - shredded Parmesan cheese to sprinkle on top
1. Cook bacon in stockpot, remove slices when finished, crumble and set aside
 2. Cook the sausage, onion, and garlic in the bacon grease until meat is browned and onions are soft (if sausage is already super-fatty, you can drain some of the grease)
 3. Add cubed potatoes and 6 cups of stock, reduce heat to medium-low and simmer 20-30 minutes until potatoes are soft
 4. Season to taste with salt and pepper, stir in milk, kale, and crumbled bacon
 5. Cook 5-10 minutes longer
 6. (If the soup is too thick, thin it with some extra milk)
 7. Optional: Sprinkle with a handful of shredded Parmesan cheese before serving