

Kale, White Bean, and Sausage Soup

BY FRANCES MAYES FEBRUARY 2010 EVERY DAY IN TUSCANY

YieldServes 12 to 14

Ingredients

2 Italian sausages, skins removed and meat crumbled

4 tablespoons olive oil

2 onions, chopped

2 garlic cloves, minced

2 quarts chicken stock

1 cup white wine

6 thyme sprigs

1 bunch of kale, washed and chopped

4 cups cooked cannellini beans

Preparation

Sauté the crumbled sausage in the oil until browned, and reserve. Sauté the onions and garlic until translucent.

Add to the chicken stock in a big pot. Add the wine and cook until the alcohol has evaporated, then add the thyme and kale. Bring to a boil, then cover and simmer for 15 minutes. Add the cooked sausage and the beans and simmer another 15 minutes.