

Michael Romano's Secret-Ingredient Soup

BY MICHAEL ROMANO AND KAREN STABINER APRIL 2013 FAMILY TABLE: FAVORITE STAFF MEALS FROM OUR RESTAURANTS TO YOUR HOME

Yield 4 to 6 servings

Ingredients

2 tablespoons olive oil
3/4 cup finely chopped onion
3/4 cup finely chopped peeled carrot
3/4 cup well-washed thinly sliced leeks
1 teaspoon finely chopped garlic
1 1/2 teaspoons kosher salt
1/4 teaspoon freshly ground black pepper
1/4 teaspoon Aleppo pepper or red pepper flakes
8 ounces Italian fennel sausage (sweet or hot), casings removed
2 tablespoons medium-grind cornmeal (polenta)
5 cups chicken or vegetable stock
4 cups packed stemmed and coarsely chopped kale or chard leaves, or a combination
Grated Parmigiano-Reggiano for serving

Preparation

Heat the oil in a large saucepan over medium heat. Add the onion, carrot, leeks, garlic, salt, black pepper, and Aleppo pepper and cook, stirring, until the onion becomes translucent, 8 to 10 minutes. Add the sausage and cook, breaking it up into small pieces with a wooden spoon, until no longer pink, about 5 minutes.

Drain off the excess fat, leaving about 2 tablespoons in the pan. Stir in the cornmeal. Add the stock, stirring, and bring to a boil, then reduce the heat and simmer, covered, for 30 minutes, stirring occasionally.

Stir in the greens and cook for 15 minutes more, or until tender.

Ladle into bowls and garnish with grated Parmigiano.