

## **Austrian Kale**

2 bunches kale, washed  
1 clove garlic, minced  
½ medium onion, coarsely chopped  
2 tablespoon oil  
1 ½ cup chicken stock or bouillon  
4 medium potatoes, quartered  
1 stalk celery, chopped  
Sour cream, for garnish

Cut the kale leaves into 1/2-inch-wide strips. Blanch them in lightly salted boiling water for one minute. Set aside.

Saute the garlic and onion in the oil until lightly browned. Add the chicken stock, potatoes, celery, and blanched kale. Simmer together until potatoes fall apart and lose their shape. Stir; season with salt and pepper, garnish with sour cream and serve.