

Kale and Potato Soup

4 med. potatoes, peeled and chopped
8 cups water
1/2 tsp. pepper
1/2 lb. smoked garlic sausage, cooked and sliced
2 Tbsp. vegetable oil
1 tsp. salt
2 lb. fresh kale, washed and shredded

Mix potatoes and garlic sausage with vegetable oil and water. Cook for 20 - 30 minutes until potatoes are tender. Remove potatoes and reserve liquid. Mash potatoes through a sieve and return to potato liquid. Add salt and pepper and simmer for 20 minutes. Add kale and cook for 25 minutes. Add sausage. Simmer for 5 minutes.