

TIM FARMER'S COUNTRY KITCHEN

KALE, SAUSAGE, BEAN SOUP

1 lb dry navy beans

Water

2 cups chicken broth

2 cups water

Place beans in a pot and cover with water. Bring to a boil, cover and turn off heat for 1 hour. Drain beans and rinse in water. Return to pan and add 2 cups of chicken broth and 2 cups of water. Boil for 1-2 hours, until soft, adding more chicken broth as liquid is absorbed.

Sausage

1/2 onion, chopped

4-5 carrots, chopped

2 stalks celery, chopped

Chicken bouillon cube

Fresh basil

1-2 bay leaves

3 garlic cloves, pressed

Thyme

Pepper

Kale

Add in all ingredients (except sausage and kale) and stir until combined. Place sausage in whole (to poach in liquid). Cover and simmer until vegetables are soft and sausage is cooked thoroughly (internal temp 160). Add in kale and cook additional 15 minutes until wilted and serve.

