

Hearty Sausage Soup with Beans & Greens

A hearty soup is the perfect supper after your lights tour or tree trimming,

Enjoy!

Serves 8

Olive oil

1 large onion, chopped

3 carrots, chopped

3 stalks celery, chopped

1/4 teaspoon or to taste red pepper flakes

Kosher salt and freshly ground pepper to taste

4 garlic cloves, minced

1 cup dry white wine

2 pounds precooked garlic sausage or smoked kielbasa, cut in bitesize pieces

About 3 cups cooked small white beans – 2 (15 ounce) cans or 8 ounces dried

1 piece Parmigiano-Reggiano rind* (optional)

3-4 sprigs fresh thyme

1 teaspoon finely chopped fresh rosemary

1 bay leaf

6-8 or more cups chicken stock or broth

1 pound baby kale or spinach

Parmesan Crostini (optional)

Grated Parmigiano-Reggiano cheese (optional)



Lightly coat a soup pot with olive oil and heat over medium. Add the onion, carrots and celery and season with pepper flakes, salt and pepper. Sauté until the onion is translucent, add the garlic and continue cooking for 2-3 minutes. Stir in the wine and simmer until reduced by half.

Add the sausage, beans, Parmigiano-Reggiano rind, thyme, rosemary and bay leaf. Add more or less stock depending how you like your soup - more like a stew or nice and soupy. Bring everything to a boil, reduce the heat to low, cover and simmer for 20 minutes.

If you have the time, cool to room temperature, cover and refrigerate for several hours or overnight.

Stir in the spinach and simmer, uncovered, stirring occasionally, until the greens wilt, about 5 minutes. Remove the Parmigiano-Reggiano rind, thyme twigs and bay leaf, ladle into bowls or mugs, top with Parmesan Crostini, sprinkle with Parmigiano-Reggiano and serve.

** Adding a piece of Parmigiano-Reggiano rind will add flavor and richness to your soup.*

Parmesan Crostini

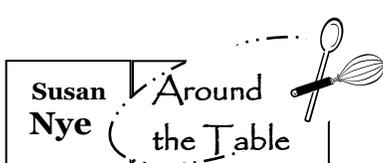
1/2-1 baguette, thinly sliced

Olive oil

Kosher salt and freshly ground pepper to taste

Grated Parmigiano-Reggiano cheese

Preheat the oven to 400 degrees.



*Another recipe from Susan Nye:
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Lightly brush both sides of each baguette slice with olive oil. Arrange the slices in a single layer on a baking sheet, season with salt and pepper, sprinkle with grated Parmigiano-Reggiano and bake until golden, about 15 minutes.

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