

## **KALE SOUP**    **Laura Joralemon**

Broth: 4 cups chicken broth + 2 cups pork hock broth\*  
OR 6 cups chicken broth

Pepper (white preferred)

Leeks or onions -- handful of sliced and washed pieces

Kale -- 1 bunch, washed, stems removed, rough chopped

Potatoes -- as many as you like, cut into small chunks

White beans -- 1 or 2 cans (e.g. cannellini or navy beans)

Pepperoni-- ½ stick, sliced thin, cut into half circles

Bring broth to a simmer. Add leeks/onions, add pinch of pepper. Simmer for 5 minutes.  
Add beans. Add kale and potato. Simmer 10 minutes.  
Add pepperoni and simmer 5 more minutes.

\*Hock broth: Cover smoked or unsmoked pork hocks with water and simmer several hours. Remove fat and use in recipe