

Kale, White Bean, and Sausage Soup

Serves 10

Adapted from *Every Day in Tuscany* by Frances Mayes

- 1 lb Italian sausage (casings removed)
- Olive oil
- 2 onions, chopped
- 4 cloves garlic, minced
- 2 quarts chicken stock
- 1 cup white wine
- 6 thyme sprigs
- 1 bunch of kale, chopped
- 4 cups cooked white beans
- Salt and pepper

Brown the sausage, breaking up any clumps as you do so. Remove from pot.

Add the oil to the pot and cook the onion and garlic until soft. Add the chicken stock and wine. Bring to a boil, then add the thyme and kale. Cover and simmer for 15 minutes. Add the sausage and beans and simmer another 15 minutes. Remove the thyme, season with salt and pepper, and serve.