

Caldo Verde

Ingredients:

- 1 lb collards or kale
- 6 cups water
- 2 medium onions, cut into 8 wedges
- 2 cloves garlic
- 3 large baking potatoes, quartered
- 2.5 tsp salt
- 3 to 4 tbsp olive oil
- ¼ lb smoked sausage, thinly sliced (optional)

Directions:

Trim the greens of their thick center stems. Pile leaves on top of each other, roll up and slice the roll crosswise into thin slivers.

In a large soup pot, bring the water to a boil.

Add the onions, garlic, potatoes and salt. Lower heat, cover pan and simmer for 30 minutes or until tender.

Puree the soup in a blender in batches until smooth. Return the soup to the pot and bring to a boil. When it begins to bubble, add the greens and 3 tbsp olive oil. Simmer, uncovered, stirring frequently about 5 minutes or until the greens are tender.

Meanwhile, if using sausage, heat a heavy skillet and brown the slices on both sides until they are golden. Set aside.

Just before serving, check the consistency of the soup. It should be creamy. If necessary, add water, one tbsp at a time to thicken it. If you like, stir in 1 tbsp more oil. Ladle the soup into bowls and add 1 slice sausage to each.