

ZUPPA TOSCANA

PAIRED WITH 2019 SANGIOVESE GROSSO | YIELDS 6 SERVINGS

INGREDIENTS

- 1 lb Hot Italian Sausage
- 4 slices Bacon, sliced
- 1 ½ cups Onion, small dice
- 2 Garlic Cloves, minced
- 3 cups Potatoes, peeled, ½ inch dice
- 6 cups Chicken or Vegetable Stock
- 2 cups Kale, de-stemmed, cut ½ inch
- 1 tablespoon Cornstarch
- 1 tablespoon Water

METHOD

1. Brown sausage and bacon in a heavy pot over medium-high heat.
2. Use a spoon to crumble sausage while it is cooking.
3. Add onions, garlic, red pepper flakes to sausage and continue cooking until onions are translucent and aromatic.
4. Add the stock and bring to a boil.
5. Add the potatoes and cook on medium heat until potatoes are tender; stir occasionally.
6. Mix the cornstarch and water and add to soup and bring to a boil to activate thickening.
7. Add the kale and stir. Continue cooking until kale is wilted.
8. Add cream and bring back to a simmer. Taste and adjust seasoning, if needed. Serve.