

Caldo Verde Recipe

Yields 4-6 servings

1 lb. whole collard greens, kale leaf or turnip greens mixture

1 large onion, chopped

Dash of oil

1 ½ Tbsp. minced garlic

1 to 2 large potatoes, peeled, rinsed and chopped

1 quart vegetable broth

2 to 3 cups water

1 tsp. ground sausage seasoning

Pinch of red pepper flakes

4 sundried tomatoes, rehydrated & julienne

Salt, to taste

Fresh ground black pepper, to taste

To prepare the greens, cut away the ribs and stalks from the leaves. Wash the leaves and stack them on top of each other in a few small piles. With a sharp knife, julienne the piles of leaves by slicing long thin strips so that you end up with thin ribbons. Set aside.

On medium heat in a heavy bottom pot, add the onions and a dash of oil. Sauté the onions stirring occasionally until they are translucent, then add the minced garlic and finish sautéing to cook the garlic, but don't burn. Add in then potatoes, a dash of salt, sausage seasoning, vegetable broth and water and bring to a simmer. Simmer until the potatoes are cooked and soft all the way through. Turn the heat down to low.

With an immersion blender, blend the ingredients in the pot until the potatoes are smoothed. You can also accomplish this by putting the potatoes into a blender and blending then adding back to the pot, or by simply using a potato masher and mashing the potatoes in the pot. Add the red pepper flakes and stir the pot.

Add the julienne greens and cook for only a few minutes until the greens turn bright green. You may want to add a little more water or broth at this point to get a more brothier soup, according to your tastes. Turn off the heat.

To garnish the soup, finish with the sundried tomatoes strips.