MAMA'S ITALIAN SOUP (Fern Creek HS)

1 ½ lbs. Italian	5 stalks celery	2 sprigs rosemary
sausage	1 quart chicken stock	Salt, pepper to taste
2 white onions	3 lbs. red potatoes	Parsley (decoration)
5 carrots	2 quarts water	
1 bulb garlic	½ bunch kale	

Dice all veggies into bite-size pieces. Place potatoes in an oven-safe pan on 350°F for 45 minutes. Brown the sausage. Sauté sausage, onions, carrots, celery, and garlic 10-15 minutes on medium heat. Add water and chicken stock to the veggies. Add sprigs of rosemary. When potatoes are done add them to the pot and cook an additional 10 minutes. Remove sprigs of rosemary. Reduce to medium heat, add in kale and allow to cook for 5 minutes. Salt and pepper to taste.