

# WHITE BEAN AND KALE SOUP

1 lb dried white beans, such as Great Northern, cannellini, or navy

2 onions, coarsely chopped

2 tbsp olive oil

4 garlic cloves, finely chopped

5 cups chicken broth

2 qt water

1 (3x2 inch) piece Parmigiano-Reggiano rind

2 tsp salt

½ tsp black pepper

1 bay leaf (not California)

1 tsp finely chopped fresh rosemary

1 lb smoked sausage, such as kielbasa (optional), sliced crosswise ¼ inch thick

6 carrots, halved lengthwise and cut crosswise into ½ inch pieces

1 tomato, coarsely chopped

1 lb kale, stems and center ribs discarded and leaves coarsely chopped

Cover beans with water by 2 inches in a pot and bring to a boil. Remove from heat and let stand, uncovered, 1 hour. Drain beans in colander and rinse.

Cook onions in oil in an 8 qt pot over moderately low heat, stirring occasionally, until softened, 4 to 5 minutes. Add garlic and cook, stirring, 1 minute. Add beans, broth, 1 qt water, cheese rind, salt, pepper, bay leaf, and rosemary and simmer, uncovered, until beans are just tender, about 50 minutes.

While soup is simmering, brown sausage in batches in a large skillet over moderate heat, turning, then transfer to paper towels to drain.

Stir carrots into soup and simmer 5 minutes. Stir in kale, sausage, and remaining quart water and simmer, uncovered, stirring occasionally, until kale is tender, 12 to 15 minutes. Season soup with salt and pepper.

Serves 6

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