

Wyszynski's Family Winter Soup

Serves: 6 to 8 servings

Ingredients

- 1 pound Wyszynski's Smoked Polish Kielbasa , sliced 1/4-inch thick on bias
- Vegetable oil, as needed
- 1 pound red kidney beans, soaked at least 4 hours
- 2 quarts chicken broth
- 1 pound red bliss potatoes, cut into 1/2-inch cubes
- 6 ounces fresh kale, approximately 4 handfuls
- 1/4 cup red wine vinegar
- 1/2 teaspoon freshly ground black pepper

Directions

Place the kielbasa into a 7-quart Dutch oven and set over medium-low heat. Cook until the kielbasa has browned and rendered its fat, approximately 6 minutes. If you do not have at least 2 teaspoons of fat, add enough vegetable oil to make 2 teaspoons.

Add the beans and the chicken broth and cook, covered, for 45 minutes. After 45 minutes, add the potatoes, cover and cook for 15 minutes, stirring occasionally.

Wash, rinse and trim the kale and tear into bite size pieces. Add the kale to the pot, cover and cook for an additional 10 minutes or just until it is tender, but not mushy. Add the red wine vinegar and black pepper and stir to combine. Ladle the soup into bowls and serve.

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