

What Did I Cook This Weekend?

Homebrewtalk Cookbook



Being a PDF of recipes collected from the Homebrewtalk Homebrewing Website, gathered together here for your culinary enjoyment.

Zuppa Toscana



A creamy Italian soup made with Italian Sausage, Potatoes, and Kale

1/2 lb.	Bacon
2 pkgs	Italian Sausage
1	Large Onion, Diced
2-4	Cloves of Garlic
	Butter

4-6 Cups	Chicken Stock
1-2 pints	Heavy Cream
Several	Large Potatoes
	Salt N' Peppa
Bunch	Kale

Fry Bacon and sausage in separate pans. While bacon and sausage is cooking, wash and slice potatoes.

Drain bacon and sausage greases and save for sweating onions. Chop Bacon.

Sweat Diced Onions and garlic in enough collected oils to coat, until onions are soft and translucent. **If there isn't enough grease, add a bit of butter**

When onions are soft add 4-6 cups chicken stock, add potatoes and heat to boiling.

Reduce heat to simmer until potatoes are tender.

Add sausage and chopped bacon and reheat.

Add Heavy Cream as desired and reheat.

As soup is reheating, chop Kale. When soup is hot, add Kale.

Salt and Pepper to taste.

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Recipe
Description

Ingredients

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Instructions