

Zupa Toscana Soup

**Compliments: Judie Kane, Norman, Oklahoma
Patterned after soup at Olive Garden!**

Fry 4 slices of Smoked Bacon. Drain and crumble.

2- Skin, crumble, and sauté 1lb. Spicy Italian Sausage.

3- Add 2 minced Garlic Cloves and 1 medium chopped Onion and cook until soft.

4- Add 1 quart water, 2 [14.5 oz.] cans Chicken Broth, crumbled Bacon, 2 lbs. small Red Potatoes [skins on], cleaned and thinly sliced. Simmer until potatoes are falling apart.

5- Add 2 cups chopped Kale and one cup Heavy Whipping Cream and cook until heated through.

Serve with hot bread sticks and salad dressed with Olive Garden's Italian Salad Dressing. Yummmmmmm! You could probably substitute chard or spinach and use any potatoes that don't have tough skins. Of course home-grown new potatoes would be the best!