Oklahoma Cooks

Crestview Farms Black Kale and Potato Stew Originally aired 2/18/12

(Serves 6)

**Ingredients:**
Extra-virgin Olive Oil, enough to coat the bottom of the pot and a little more for garnish
½ yellow onion, sliced ¼ inch
4 cloves of garlic, slice thin or pressed in a garlic press
2 lbs. red potatoes or Yukon gold, rinsed, peeled, sliced ¼ inch thin
2 quarts cold water or vegetable broth
Salt and Pepper to taste
1 lb. black or regular kale, chiffonade
6 oz. of Spanish chorizo, sliced thinly

**Equipment needed:**
1 cutting board
1 chef’s knife
1 5 to 6 qt stock pot
1 wooden spoon
1 peeler
1 blender
Instructions:

1. Preheat the stock pot on medium heat. Add the evoo and then the onion and season with salt, and cook the onion for about 10 minutes or until soft. Add the sliced garlic and continue to cook for another 5 minutes.
2. Add the potatoes and cold water to the pot. Season the water with salt and pepper and bring the water to a simmer. Cook the potatoes until they become tender but not falling apart.
3. Remove about 1/3 of the potatoes and some broth and blend until smooth, and add back to the pot.
4. Add the kale and sausage and continue to cook for another minute.
5. Season with salt and pepper to adjust and serve immediately. Garnish with a little evoo.