



Madelyne Perry's Kale Soup

Ingredients:

1 daisy butt ham
3 pounds linguica, sliced
2 pounds Portuguese Chourico, sliced
1 bag frozen turnip, diced (or one good-sized Nantucket Turnip, cut up)
1 bag frozen pearl onions (or two large yellow, diced)
3 bags frozen kale (or, fresh baby kale...two to three bags)
4 cans shell beans or red kidney beans
1/2 head of green cabbage

Method:

Cover the daisy butt with cold water, bring to a boil and simmer for an hour. Remove from water, shred or cut up, and set aside. Into the stock, place everything else, and add the shredded daisy butt. Bring to a boil, reduce to a simmer, and simmer for about an hour. As with most soups, this is better the next day.

**Bartlett's Farm
33 Bartlett Farm Rd
Nantucket, MA 02554
www.bartlettsfarm.com**