

MY CALDO VERDE

I had the great good fortune to meet a dear friend of Emeril's back during my *Emeril Live* years. Chef Ines de Costa was like a second mother to him. For years I've been trying to recapture her magical Caldo Verde. So much of what she made had the intangible element of love on her ingredient list. Whenever I make it, I always think of her and hope that some of that love lives through my cooking too.

I've taken some liberties with this recipe, like garnishing it with Parmesan, so I hope the Portuguese community forgives me. Serve this with some nice crusty bread and it's a meal in itself.

INGREDIENTS

2 tablespoons olive oil

1½ cups finely chopped Spanish onions

1 tablespoon minced garlic

2 pounds yukon potatoes, peeled and cut into 1/2-inch cubes

1/2 pound sliced cooked kielbasa or chorizo sausage

7 cups turkey bone broth or canned, low-sodium chicken broth

3 cups chopped fresh kale

Salt and freshly ground black pepper, to taste

½ teaspoon crushed red pepper

Toasted crusty baguette slices

Chopped fresh parsley for garnish

Grated Parmesan for garnish

PREPARATION

Heat the olive oil over medium-high heat in a large Dutch oven. Sauté the onions until translucent, about 5 minutes. Add the garlic and cook for one more minute. Add the potatoes and sausage and sauté until just beginning to brown. Season with salt and pepper, and add the crushed red pepper.

Add the broth, cover, and bring to a boil. Reduce the heat to a simmer and cook, uncovered, until the potatoes are tender, about 15 minutes.

Stir in the kale and simmer for another 15 minutes. Re-season with salt and pepper if necessary.

Ladle soup into large bowls and garnish with baguette slice, fresh parley and Parmesan.