

BROCCOLI RABE STEW

Submitted by Kim Leo

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- 1 large onion chopped
- 4 large garlic gloves chopped
- 4 -5 sliced links of Nodines cranberry apple Chicken Sausage* (or anything comparable)
- 4 -6 medium sized diced potatoes (with skin if organic)
- 4 cups of Broccoli Rabe (or other greens: kale, collard turnip green, or chard), washed
- 2 - 3 cups of Morga vegetable bouillon (or anything not too salty)

Boil potatoes while preparing the following. In a large skillet, sauté onion until soft; (taking care not to burn the sauté by adjusting the heat); add garlic and sauté 2 minutes, stirring often. Push onion/garlic sauté to the edges of the pan, and add sliced chicken sausage links. Brown Sausage for 2 minutes.

Add washed Broccoli Rabe pieces (or desired green) on top of the onion/sausage mixture. Cover the skillet with a tight fitting lid. The greens should steam cook for you if you've rinsed them and they are still a little wet. Reserve some of the potato water and drain the rest. Add potatoes when greens are cooked. Stir skillet mixture and add the vegetable bouillon and optional tomatoes. If you would like the stew more moist, add a little potato water as needed.

Serving suggestion: serve with cornbread, and tossed green salad.
Bon appetit!

* Nodine's Cranberry Chicken Sausage is really delicious. You can find it at Paley's Market in Sharon, Connecticut.