**Portuguese Kale Soup**

2/3 c dry red kidney beans

12 c water

Rinse beans. In dutch oven or kettle combine beans and 6 c water. Bring to boil. Reduce heat; simmer 2 min. Remove from heat. Cover and let stand 1 hr. (or let soak overnight in a covered pan). Drain and rinse. In the same pot, combine rinsed beans and the remaining 6 c water.

1lb beef shank crosscuts (or any tough cut)

8 oz chorizo or bulk italian sausage

2/3 c dry split peas

2 1/2 tsp salt

In a skillet brown the beef shanks and sausage; drain fat. Stir in the drained beans along with the dry split peas and salt. Bring to a boil; reduce heat. Simmer covered, 2 hours. Remove the beef shanks. Whenever cool enough to handle, remove the meat from the bones, cube, and return meat to the pot.

6 c torn kale

2 medium potatoes

2 c chopped cabbage

Add the torn kale, chopped potatoes, and chopped cabbage. Simmer covered 25 -30 min more. I like to add a little cilantro or parsley at the end as a garnish.

Makes 8-10 servings.