

Zuppa

Submitted by Gail

1 lb. pork tips
1 large onion (chopped)
2 cloves of fresh garlic, minced
1 tsp dried oregano
1/8 to 1/4 cup cooking sherry
2 cups beef broth
12 oz. very small Yukon gold potatoes

In large frying pan, add pork, onion and garlic and brown the pork tips in 2 tbsp. of oil and 2 tbsp. of butter to sear the outside. Transfer to slow cooker and add oregano, broth, sherry and potatoes. Cook on low 6 to 8 hrs.

12 oz. heavy cream (whipping cream)
2 tbsp. cornstarch
2 cups chopped kale

In bowl, mix cream (whipping cream) and cornstarch. Add to cooker and mix. Add kale on top. Increase heat to high for 30 to 60 minutes until mixture is bubbling around the edges.

Zuppa is traditionally made with mild Italian sausage which I don't care for so I use pork tips. If you boil the cream for very long, it will break down and your sauce will be runny. If you freeze the leftovers, the cream will curdle but it all still tastes great. You can use any potato but you will find that nothing soaks up the flavor of the sauce quite like Yukon gold potatoes (available at Central Market in San Antonio.)