

Potato Soup with Sausage - inspired by the Zuppa Toscana at Olive Garden

- 2 ½ pounds russet potatoes, peeled and chopped
- 4 cloves garlic, peeled
- Chicken broth
- ½ cup cream
- 2-3 cups milk (to create the right consistency)
- ½ pound hot Italian sausage, removed from the casings if using links
- Salt and pepper to taste
- Baby spinach, optional

Cook the potatoes and garlic cloves in enough chicken broth to half cover the potatoes, about 2 cups, adding more if necessary through the cooking process to keep them from sticking.

In a separate skillet, brown the sausage, breaking it into small pieces.

When the potatoes are soft, use a potato masher to mash some of the potatoes, leaving a few chunks. Add the cream and milk to create the consistency you want.

Add the sausage to the potatoes, season with salt and pepper. Heat on medium low heat till warm.

If desired, add a handful of spinach leaves just before serving. The heat of the soup will cook them adequately.

Serve with a hearty, crusty bread. Perfect for a winter's evening.