

*Carrboro*  
**FARMERS' MARKET**  
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**Sweet Potato and Sausage Soup**

Recipe Provided by: Sara Fuller

Recipe of the Week: April 21, 2008

2T extra virgin olive oil  
1 10-11 oz. smoked turkey sausage, cut into 1/4" thick slices\*  
medium onions, chopped  
3T fresh garlic chives, chopped  
2 lbs red-skinned sweet potatoes, peeled and quartered lengthwise  
and cut into 1/4" thick slices  
1 lb white-skinned potatoes, peeled and quartered lengthwise and cut  
into 1/4" thick slices  
1 cup dark beer  
1 cup water  
4 cups vegetable stock (we used stock leftover from blanching  
broccoli)  
6-8 oz. turnip greens, kale, or spinach

\*Don't like sausage? You don't know what you're missing! But if you insist, try this dish sans meat. It'll be nearly as delicious!

Heat 2T oil in large heavy pot over med-high heat. Add sausage. Cook until brown, stirring often, about 8-10 min. Transfer sausage to plate to drain. Add onions and garlic chives to pot. Cook until onions are translucent, about 5 minutes. Garlic chives will darken, be careful not to burn. Add all the potatoes and cook until they begin to soften, stirring often. About 12-15 min.

Add broth and bring to a boil. Reduce heat to med-low, cover, and simmer for 20 minutes, stirring occasionally. Potatoes should be soft at this point. Use a potato masher to mash potatoes while in the pot. Add cooked sausage to soup. Stir in turnip greens and simmer for 5 more minutes, until wilted. Season with salt and pepper.

