

Tim Farmer's Country Kitchen

KALE

*1 bunch kale
6 cups water
2 cups chicken broth
3 chicken bouillon cubes
½ onion, cut in rings
Dash of Nature's Seasons
Salt and Pepper to taste
2 tablespoons butter*



Cut kale into manageable sizes. Add remaining ingredients to a pot along with kale and boil on the stove until soft and cooked down. About 15-20 minutes, longer for more intense flavor.

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