

OLD WORLD WISCONSIN RECIPE
Danish Green Kale Soup

INGREDIENTS:

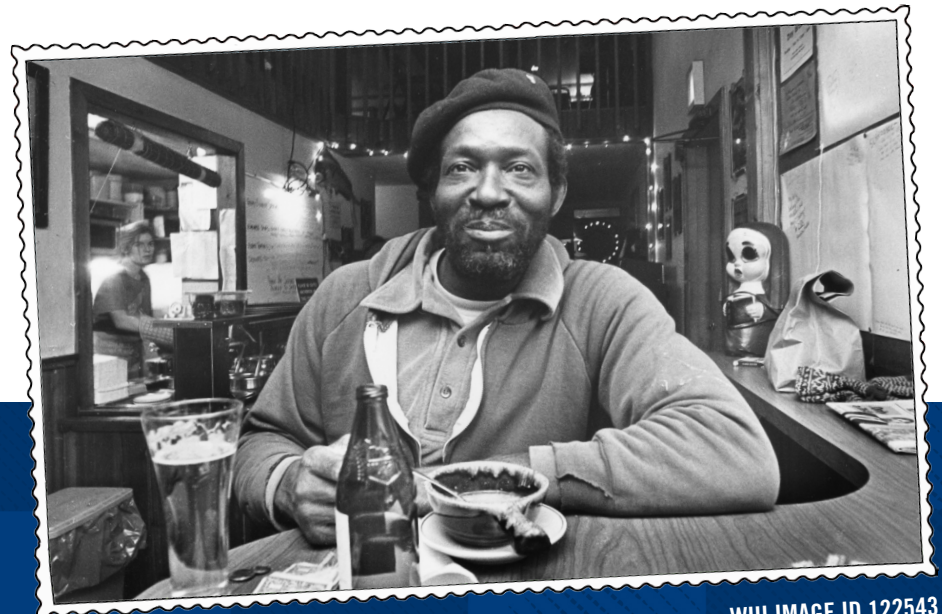
½ lb. ham or pork hock
2 ½ quarts water
1 medium onion, minced
3 medium potatoes, cubed
3 medium carrots, cubed
3 cups kale, coarsely chopped
Flour to thicken
Salt & pepper

DIRECTIONS:

- 1 Simmer the ham hock in water for 1 1/2 hours.
- 2 Set the stock and ham hock to the side.
- 3 Cook the kale in a separate kettle for 5 minutes and drain it.
- 4 Add the kale and other vegetables to the cooked ham and stock and cook it until all the vegetables are done, at least 2 hours.
- 5 Thicken the soup slightly with flour and add salt and pepper to taste.
- 6 Serve with a dollop of whipped cream.

Danes founded one of the nation's first distinctly Danish settlements at Hartland, Wisconsin in 1846. By 1897, Wisconsin was home to 35,000 Danes.

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



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