

# Winning Recipes from the November 2014 Soup, Stew & Chili Potluck

## Cindy's Zuppa Toscana

1 lb. GF Pork sausage (½ regular, ½ hot)	2 cups diced russet potatoes
1 cup chopped onion	1 cup chopped kale
2 Tbsp. minced garlic	2 cups whole milk
24 oz. GF chicken broth	2 Tbsp. corn starch
1 cup sliced carrots	

Brown sausage, onion and garlic. Add chicken broth, potatoes and carrots. Cook for 1 hour. Thirty minutes before serving, mix corn starch and milk and add to soup, plus kale - simmer.

## Rob's Carnitas con Salsa Verde

Del Real brand Carnitas (fried pork available at Sprouts) – Dairy and gluten-free  
Two 13 oz. cans of La Costena Tomatillos (Walmart, Sam's Club)  
1 poblano chile (or jalapeno or serrano to taste)  
1 large clove garlic, chopped  
5-6 sprigs cilantro, roughly chopped  
1 small onion, sliced into ½ inch rings  
1 tsp. avocado oil  
Salt, to taste

Put chilies under a broiler until skin is bubbled and charred, rotating as necessary. Let cool and put in a plastic bag to let skin soften for 10 minutes or so. Peel skin off chilies, then seed and devein according to your heat preference. Rub the onion in the oil and put it in under the broiler until translucent and lightly browned. Put all ingredients in a blender EXCEPT the pork to make a salsa. Blend until smooth. Pour salsa into a pot or slow cooker. Add shredded pork. Simmer until heated through and flavors marry, approximately 2 hours on the stove or 4 hours in the slow cooker. Serve with warm corn tortillas.

## Lynette's Pumpkin Turkey Chili

1 lb. ground turkey	1 jalapeno pepper, chopped
1 large onion, chopped	2 ½ Tbsp. chili powder
3 garlic pips, crushed	1 tsp black pepper
1 green bell pepper, chopped	2 tsp ground cumin
1 red bell pepper, chopped	1 tsp. sea salt
Two 14.5 oz. cans tomatoes	2 tsp. cinnamon
1 can black beans	1 tsp. nutmeg
1 14.5 oz. can pumpkin puree	

Brown turkey with onion and garlic. Mix all ingredients in slow cooker. Cook on low for 4-6 hours. Serve with cilantro, shredded cheddar, sour cream or whatever you like to do with your chili.

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