

THE GENNY

Sales Through February 4th



Leese Fitch
Cabernet Sauvignon
\$9.99
Craftsbury



Conventional
Red Peppers
\$2.49/lb.
Both Stores



McKenzie
Kielbasa Sausage
\$5.99
Both Stores



Teddie
Conv. Peanut Butters
2 for \$6
Both Stores



Bragg
Apple Cider Vinegar
\$3.79
Both Stores



Hot Pocket
2-Packs
2 for \$5
Albany



Pop-Tarts
8packs
2 for \$4
Albany



Progresso
Bread Crumbs
\$2.29
Both Stores



Breyers
1.5 Qt. Ice Cream
\$4.49
Both Stores



Food Club
Broths
2 for \$3
Albany



Food Club
Salsas
\$1.69
Albany



Arm & Hammer
Oxi Clean Detergent
2 for \$5
Both Stores

POTATO, KIELBASA & KALE SOUP

Ingredients:

2 tablespoons oil
1 large onion - finely chopped
2 stalks celery - finely chopped
4 cloves garlic - minced
½ pounds Yukon Gold potatoes -
cut into ½-inch cubes (4-5 cups)
8 cups chicken broth
1 pound kielbasa or another
smoked sausage - halved length-
wise and sliced
1 bunch kale - red or green, stems
removed, coarsely chopped
4 tablespoons butter
5 tablespoons all-purpose flour
1 cup half-and-half
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
Salt & pepper to taste

Photo & Recipe from
fromachefskitchen.com



Preparation: Heat oil in a Dutch oven over medium-high heat. Add the onion and celery, reduce heat to medium-low and cook 8 - 10 minutes or until vegetables are tender. Add the garlic and the potatoes and stir.

Add the chicken broth and kielbasa. Bring to a boil, reduce heat to medium-low and simmer 10 - 12 minutes or until potatoes are tender. Add the kale and cook 1 - 2 minutes more. Turn off the heat, cover and set aside.

Melt butter in a saucepan over medium-high heat. Add the flour and cook 1 - 2 minutes, stirring constantly. Add half and half, whisking constantly. Whisk in a ladle-full of the chicken broth from the Dutch oven to prevent it from becoming too thick to work with.

Transfer the thickened combination to the Dutch oven. Bring the soup back up to a simmer and cook over low heat, stirring often until thickened. Stir in Dijon mustard and Worcestershire. Season to taste with salt and black pepper and serve.