

bowl, and stir in the mustard, the mayonnaise, the vinegar, the capers. Stir in enough of the water to reach the desired consistency and mound the filling in the egg whites.

Zuppa Toscana

- 1 lb Ital. Sausage
- 1 1/2 tsp crushed red pepper
- 1 large diced white onion
- 4 tbsp. bacon pieces
- 2 tsp. garlic puree
- 10 cups water
- 5 chicken bullion cubes
- 1 cup of heavy creme
- 1 lb (3 large potatoes)
- 1/4 bunch of kale

Green
1 0
2 0
1 +
1 -
1/2
1/2
1 -
*

Saute Sausage + pepper - Drain
Saute bacon, onions + garlic, add
bullion + water - boil, add potatoes +
soft. Add creme + Sausage + kale
Heat + serve