## Drunken Potato & Kale Soup

## Ingredients

- 1 yellow onion diced
- 3 large carrots sliced
- 1 tablespoon garlic minced
- 10 small Yukon potatoes cubed
- 4 packets sodium free bouillon
- <sup>1</sup>/<sub>2</sub> teaspoon sea salt
- 1-12 oz bottle of beer
- 2 cups kale chopped
- 4 cups water

## Directions

Sauté onion, carrots and garlic. Add potatoes, bouillon, & salt. Sauté until soft. Add beer, stir in kale and sauté for 3 minutes. Add water and bring to a boil.