

SOUPS

Potato Leek Soup



INGREDIENTS

5 leeks, white part only
5 large potatoes
2 T - parsley, chopped
1 T - butter
1 T - olive oil
salt & pepper
4 C - chicken broth
<4 C - water (start with 1-2 C)
½ C - cream or half/half or milk

MAKES

6-8 servings

DIRECTIONS

Finely slice whites of leeks. Slice potatoes.

Melt butter and olive oil in large saucepan and cook parsley until it becomes limp.

Add the leeks and sauté for a few minutes then add potatoes, broth, and water.

When potatoes are tender, add cream/milk and allow to simmer over very low heat for 15 mins.

Break up potatoes somewhat can use a blender or hand mixer to purée some of the potatoes to slightly thicken the soup).

Cool to serving temperature. Garnish with parsley.