**Soups**

Potato Leek Soup

**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 parsely.

**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**

