**Blue Potato-Leek Soup (Serves 4)**

* 5 russet potatoes, peeled and cubed
* 1 white or yellow onion, sliced
* 1-2 leeks, cleaned and sliced
* 2 ½ cups water
* 2 chicken bouillon cubes
* 1 tsp dried thyme, crushed to release the oils
* 2 garlic cloves, minced
* 1 tbsp olive oil
* 1 tbsp butter
* 1/2 milk (cream, whole, low-fat, skim, plain almond milk – whatever!)
* 1 tsp salt
* ½ tsp black pepper
* a few drops of blue food coloring

Garnish:

* fried capers\*
* shredded gruyere cheese

1. Heat olive oil and butter in a pot over medium-low heat. Add garlic, onion, leek, and season with salt, pepper, and thyme. Cook until soft, about 6 minutes.
2. Add cubed potatoes and bouillon cubes to pot and cover with water.
3. Place lid on and simmer until potatoes are fork tender, about 15-20 minutes.
4. Once potatoes are soft, remove pot from heat and add milk.
5. Puree the mixture using an immersion blender (or blend in small batches using a food processor or regular blender).
6. Ladle into bowls and top with fried capers and a sprinkle of gruyere cheese

\*For garnish, drain a jar of capers and carefully slide them into a pan with a hot, shallow layer of olive oil and fry until crispy.