

8 each leeks, white & green part only

1 stick butter

4 medium potatoes -- peel & finely dice

1 each carrot -- thinly sliced

4 cups chicken broth -- heated

1 cup milk

salt and white pepper -- to taste

chopped parsley -- to garnish

Cut leeks in half lengthwise and then crosswise in 1 inch pieces. Simmer gently in butter for about 10 minutes. Add potatoes, carrot, chicken broth and water. Season with salt and white pepper to taste. Cook over just enough heat to keep soup at low boil for 40 minutes or until potatoes can be mashed easily against sides of pan. Let cool slightly and put through blender. Return to stove. Stir in scant cup of milk. Adjust seasonings. Garnish each serving with chopped parsley.