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# Potato Leek Soup

**From the Kitchen of:** Meghan

**Servings:** group

**Prep Time:** 10 minutes **Bake Time:** 30 minutes **Bake Temp:**

**Ingredients:**

* 2 leeks, chopped
* 3 Tbls. Butter
* 4 red potatoes, peeled, cubed
* 2 cans chicken broth
* 1 ½ cups mild/cream
* Dash thyme
* Dash celery salt
* Salt
* White pepper
* Black pepper

Saute leeks in butter. Add cubed potatoes, broth, spices. Cook covered until potatoes are tender. Mush potatoes a bit (to slightly chunky). Reduce heat to slow simmer, add milk. If not creamy, add butter. Simmer