

Tante Marie's Cooking School

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the French

GARLIC SOUP

4 Tbs. butter
2 Leeks (about 2 cups), sliced (white part only)
12-15 cloves garlic, peeled
6 cups chicken stock
2 lbs. potatoes, peeled and cut in chunks
1 tsp. salt
1 cup cream
French bread

In a heavy saucepan, cook the leeks and garlic in 2 Tbs. butter, sweat over medium heat for 2-3 minutes. Add the stock, potatoes, and salt. Cover and simmer for 45 minutes.

Puree in a blender or food mill and return to pan. You should have about 7 cups liquid. Add the cream and bring to a boil. Swirl in the remaining butter and serve with french bread.

Serves 6-8 MSR (adapted from Jacques Pepin)

garlic to the Pot + Leek soup *Jacques Pepin just adds*

- be careful w/ garlic b/c it burns easily

Potato + Leek soup - the French serve this to their kids when they are sick

Louis Diat - added cream to potato + leek soup then called it, and called it Vichyssoise - at the Ritz in NYC in 1920s

$\frac{1}{4}$ lbs of butter = $\frac{1}{2}$ cup of butter = 8 TBSP