

Leek and Cabbage Soup

(Soupe Villageoise)

½ head Cabbage.

3 T. Butter.

1 lb. Leeks.

4 c. Chicken stock.

1 c. Pasta, small macaroni.

Salt and black pepper to taste.

Prepare the cabbage

- *Bring a pot of water to boil.*
- *Remove and discard the large, outer leaves of the cabbage.*
- *Cut the cabbage in two and remove core.*
- *Rinse in cold water, drain, and slice fine.*

Blanch cabbage

- *Add the cabbage to the boiling water, return water to boil.*
- *Boil cabbage for 5 minutes, drain, refresh in cold water, drain again.*

Cook cabbage

- *Heat 1.5 T. of butter in a large frying pan.*
- *Add the cabbage and stir to coat.*
- *Cover and cook, stirring occasionally, until soft but not colored (15 minutes).*

Prepare leeks

- *Cut the stringy root end off and the top 2/3 off the leeks.*
- *Starting an inch from the root end, insert a knife through the white part of the leek.*
- *Cut through to the top light green part.*
- *Rotate the leek and repeat so that the leek is quartered but still connected at the root end.*
- *Repeat with remaining leeks.*
- *Rinse leeks in cold water, to get rid of any residual dirt, drain, and slice thin.*

Cook leeks

- *Melt remaining butter in large sauce pan.*
- *Add leeks, cover and cook, stirring occasionally, until soft but not colored.*

Combine cabbage and leeks to make soup

- *Add cabbage and stock to leeks.*
- *Bring to a boil, reduce heat, and simmer for 40 minutes.*
- *Season to taste with salt and pepper.*
- *Add pasta.*
- *Bring to a boil and cook until tender (~5 minutes).*