

LEEK AND POTATO SOUP

Serves 4-6

4 T salted butter
1 large onion, chopped
3 leeks, sliced sideways (use only white and light green parts)
1 medium stalk celery, sliced
1 tsp. dried or fresh thyme
1 large garlic clove, minced
2 large potatoes (about 1 and ½ lbs.), cut into cubes. Yukon Gold are good!
1 T fresh parsley
3 and ½ C. vegetable or chicken stock
Salt and white pepper, to taste
2/3 C. heavy cream, for serving
2 T. fresh chives, snipped, to garnish

Melt butter in large saucepan over medium heat, add onion, leeks celery, thyme, garlic and a bit of salt. Saute for several minutes until vegetables are soft. Pour in stock, add potatoes and parsley and bring to a boil, reduce heat and simmer for 30 minutes or until all vegetables are very tender.

Remove pan from heat and blend soup using an immersion blender. Or, use a food processor or blender, processing soup until smooth.

Reheat the soup in the original saucepan and season to taste with salt and white pepper. Ladle hot soup into bowls, swirl in cream and garnish with the chopped chives. Serve with warm crusty French bread.

This soup freezes nicely. We mainly enjoy our homemade leek and potato soup during the colder months of the year!