

Leek and Potato Soup

(serves 6)



2 Tbs. unsalted butter (or 1 Tbs. butter plus 1 Tbs. olive oil)
3 leeks (halved lengthwise, washed thoroughly, white and pale green portions cut into 1 inch pieces)
1-3 lg. garlic clove, minced
½ cup finely chopped celery
½ cup finely chopped carrot
1 bay leaf
½ tsp. dried thyme, crumbled
2 russet (baking) potatoes (about 1 lb.) cut into 1 inch chunks
4 cups low salt chicken broth – add more if necessary
1 cup half-and-half (or milk – whole or skim)
Kosher salt and freshly ground black pepper
Minced fresh chives, thyme, or parsley.

- Preheat a large saucepan over moderated heat. Heat butter (and /or oil) and cook leek, garlic, celery and carrot with bay leaf and thyme. Cook for 5 minutes or until vegetables are softened.
- Add potatoes and broth. Bring to a boil and then simmer partially covered until potatoes are tender – about 15 minutes.
- Discard bay leaf. *Puree soup in batches in blender. Be sure to hold top of blender with a towel if soup is very hot. Or use a hand held emersion blender.
- Transfer puree to cleaned pan and stir in half-and-half.
- Salt and pepper to taste. Do not let soup boil.
- Garnish with herb of choice.

**The soup can be served “bistro style” by leaving the broth as is without puréeing the contents or adding the milk.*

Shopping: 2-3 large leeks, fresh garlic, celery, carrots, dried bay leaf and thyme, unsalted butter and or olive oil, 2 russet baking potatoes, low salt chicken broth, half-and-half, fresh chives, thyme, or parsley.

Tools: Large saucepan, chef knife, cutting board (not glass), measuring spoons and cups, potato peeler, whisk, wooden spoon, blender.

Adapted from Gourmet, 12/92