



Leek and Potato Soup

This excellent soup can be made with over-wintered leeks or when the leeks become available at the end of summer/beginning of fall and if you're lucky, you might find some at the Farmer's Market in December! The chives say spring to me, as once February is half way through, I am on watch waiting for mine to appear. I love serving this with soda bread.** The soup was a big hit with "my boys & girls" when I was cheffing!

Makes 4 Servings

3 Tbsp. butter

3 large leeks, white & pale green parts only, halved lengthwise and thinly sliced**

2 large russet potatoes, approximately 18 oz., peeled & diced

4 1/2 cups low salt chicken stock or homemade**

Garnish: chopped/snipped fresh chives or finely minced green onion

Melt butter in a heavy large pot over medium heat. All leeks; stir to coat with butter. Cover pot; cook leeks until tender, stirring often, about 10 minutes. Add potatoes; cover & cook until potatoes begin to soften but do not brown, stirring often. Add chicken stock. Bring to a boil. Reduce heat to simmer, cover and cook until the veggies are very tender, about 30 minutes. Remove from heat and cool for 15 – 30 minutes.

Puree soup in batches in food processor until smooth. Return to the pot. Thin with additional stock if soup is too thick. Reheat soup until hot; season with salt & pepper. Serve garnished with chives.

Note: soup can be made 1 day ahead. Cover & chill. Can also be frozen.

**If you would like to make the bread, please go to [Soda Bread](#).

**If you would like to make homemade stock, please go to [Making Stock](#).

**If you would like to read about blending liquids, please see [Phyllis' Kitchen/Cooking Tips](#).

Phyllis

