

apron days

a tasty recipe from Lane's kitchen. www.aprondays.blogspot.com

## Creamy Potato Leek Soup adapted from epicurious.com serves 4 large bowls

## ingredients:

3 tablespoons butter

3 large leeks (white and pale green parts only), halved and thinly sliced (~4 1/2 cups)
3 large yukon gold potatoes (about 18 ounces), peeled and diced
2 cups chicken stock (low salt if from the store. more or less for thinner/thicker soup)
salt and pepper, to taste

1/2 cup heavy cream, optional
2 tablespoons chopped fresh chives, optional
grated parmesan, chedder, gruyere, or other cheese of choice, optional

## directions:

- 1. Melt butter in large, heavy saucepan over medium heat.
- 2. Add leeks and stir to coat with butter. Cover saucepan and let cook until leeks are tender, about 10 minutes, stirring often.
- 3. Add potatoes and cover again. Cook until potatoes begin to soften but do not brown, about 10 minutes, stirring often.

- 4. Add broth and bring to boil. Reduce heat, cover, and simmer until vegetables are very tender, about 30 minutes.
- 5. Puree soup in a couple batches in blender or food processor until smooth. Return to saucepan. Add cream, if using, and season with salt and pepper. Top with chives and cheese as desired.