



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, cheddar, 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.