

Let's Have Soup!

May 20, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Who doesn't love potatoes?? I mean it single handedly can create a dozen bunch of takes and transform into some amazing sides. Yes, we all love the classic French fry or baked potato. I love a good ole potato salad, especially now that warmer weather is upon us. But, today I want to make the potato the star of the dish! If you've never had a potato and leek soup, you are missing out! Its velvety texture and versatility with this recipe is truly amazing, as is the potato!

Serves: 6 Cook time: 30 minutes

- 2 medium leeks washed and sliced

- 1 medium onion diced
- 1 cup celery diced
- ½ cup of carrots small dice
- 4 tbsp unsalted butter
- 3 russet potatoes 1 – 1 1/2 lbs, peeled and cubed
- 4 cups chicken or vegetable broth
- 1 tsp fresh thyme
- ½ tspn paprika
- 1 clove garlic small mince
- 3/4 tsp salt or to taste
- 1/2 tsp pepper or to taste
- 1 cup of cream - optional

In a deep soup pot or dutch oven, add in butter, cleaned and sliced leeks (leeks carry a lot of dirt in them, make sure to soak in water and wash well). To the butter and leeks add in onions, celery and carrots, garlic and paprika. Sauté on medium heat until onions become translucent and leeks soften. About 5-7 minutes. Be sure not to let the leeks and onions brown and reduce heat as needed.

Add 3 peeled and diced potatoes, 1 tsp of fresh thyme and 4 cups of chicken/vegetable broth. Simmer over medium heat for about 20 minutes or until potatoes are softened.

Remove from heat add 3/4 tsp of salt and 1/2 tsp of black pepper or to taste. Using an immersion blender or add into blender to smooth out. If you like potato pieces in your soup, leave out a few before blending. Return to pot and add in cream, stir and taste. If you like it spicy add that in now. Adjust seasoning as needed. Now if you don't have any leeks no problem, scallion or chives work well if none of those try a red onion. Same steps. The beauty of this potato soup is you can treat it like a baked potato. Add any toppings such as sour cream, bacon, shredded cheese. Pair with a toasty bread or top with croutons. Roasted veggies like broccoli, cauliflower, Brussel sprouts make great toppings as well! Get creative, look in your fridge and make it your own! Serve hot and enjoy!