

## **SMOOTH POTATO LEEK SOUP (POTAGE PARMENTIER)**

*[From The Joy of Cooking]*

3 tablespoons unsalted butter, or one tablespoon of butter and ¼ cup water  
8 large leeks (white part only), cleaned thoroughly and chopped  
3 medium or 2 large baking potatoes, peeled and thinly sliced  
5 cups of chicken stock, beef stock or water  
Salt  
¼ teaspoon ground white or black pepper

Thin this soup, if necessary, with a bit more water or stock. For extra smoothness, push through a sieve after it has been pureed in a food processor.

Melt the unsalted butter in a soup pot, over low heat. Add leeks and cook, stirring, until tender but not browned, about 20 minutes. Stir in potatoes and chicken or beef stock. Bring to a boil, reduce the heat, and simmer until the potatoes are soft, about 30 minutes. Puree until smooth. Season with salt and pepper to taste. Thin, if necessary, with stock or water. Reheat gently, then ladle into warmed bowls.

*Makes 8 cups.*

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