

POTATO LEEK SOUP

Found on the web at www.badgirls.org

4 cups peeled and coarsely chopped potatoes (about 4-5 med.)
3 cups thinly sliced leeks (approx. 4 leeks)
2 qts. Chicken stock or vegetable broth
1 tsp. Salt, and black pepper to taste
½ cup heavy cream (may substitute cream, half and half, or whole milk)
3 Tbsp. finely cut fresh chives for garnish

In a large pot, simmer potatoes, leeks, and stock partially covered for 40 – 50 minutes or until vegetables are tender. Then mash soup fairly thoroughly, or transfer to a blender until desired consistency is reached. Season with salt and pepper, and stir in cream/milk. Before serving, return soup to low heat and bring to a simmer (do not let it boil). Serve with fresh chives.

Variations:

1. Before seasoning, add 6 cups fresh, coarsely chopped spinach, simmer gently for 5 minutes, add salt and pepper and stir in cream/milk.
2. Add 1 ½ cups chopped cabbage and 2 carrots diced along with the potatoes and leeks. Use a potato masher to mash the potatoes to thicken the soup.
3. Add ½ to 1 cup shredded cheese when you add the cream/milk.