

RECIPE



POTATO LEEK SOUP

INGREDIENTS:

- 10 lg white potatoes, peeled & cubed
- 2 lg leek, white and light parts, sliced
- 2 garlic cloves, minced
- 1 sm carrot, finely chopped
- 1 lg shallot, minced
- 1 tsp celery salt
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 tbsp olive oil
- 4 cups chicken (or vegetable) stock
- 1/2 cup dry wine white
- 1/3 cup heavy cream
- chives, (optional for garnish)

DIRECTIONS:

In a large stockpot, heat olive oil over medium-high heat. Add the potatoes and cook until softened, about 8-10 minutes, stirring occasionally. Add in the leek, garlic, carrot and shallot and stir to combine. Cook for 2-3 minutes until the leek and carrots have softened and the garlic and shallots are fragrant. Season with celery salt, kosher salt and the freshly ground black pepper. Stir to combine.

Add in the white wine to deglaze the pot and stir to combine, scraping any bits from the bottom of the pan. Let simmer and give the potato mixture time to absorb the white wine.

Add in the stock and bring to a boil then reduce the heat to a simmer. Cover and let cook, stirring occasionally for 20 minutes. If you have an immersion blender, this would be the best to use for this soup because you can control the chunkiness or smoothness to your liking. If you don't have an immersion blender, go ahead and ladle about 1 1/2 cups of the soup into a blender and blend until smooth. Add the blended soup back into the stockpot and stir to combine. Add in the heavy cream and stir to even distribute. Heat through and serve with chopped chives, if using.

Serves: 4

