

Leek and Potato Soup (prepared by Adele Sauve)

Makes 10-12 cups (Serves 10)

Ingredients

2 leeks sliced (rinsed well to remove any ground)
1 shallot or medium onion sliced
4 cloves garlic minced (optional)
6 medium potatoes chopped small
6 cups of chicken broth or 2 bouillon cubes with water
1 tsp, of sage
1 or 2 dried bay leaves
2 Tbsp extra virgin olive oil
½ cup of butter
1 tsp salt
½ tsp ground black pepper
cream, milk or chicken broth to adjust thickness if necessary

Spice Options: thyme or tarragon
Garnish with chives

Instructions

1. In a large soup pot on medium heat, add in your olive oil, shallot or onion, garlic and leeks and sauté for 5- 10 min, keep stirring until leeks are soft.
2. Next, add in chopped potatoes, broth, and spices, stir and bring to a boil. Once you've reached a boil, lower the temperate to low and cover for 30-40 minutes until potatoes are fork tender. Stir occasionally so nothing sticks to the bottom of the pot. Leave it simmering for an extra 10 minutes longer once the potatoes are cooked so the flavor and spices can combine.
3. Once your soup has fully cooked, turn off the heat and allow to sit for 10-15 min. Transfer soup to a high-speed blender or use a hand-held blender and blend until well pureed, you will probably have to do it in 2 batches.
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