

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Country-Style Leek & Potato Soup

Yield: 14 or more cups

3 tablespoons butter or olive oil

6 cups thinly sliced leeks, white and light green parts only

10 cups ½-inch diced potatoes (about 7-8 cups russet and 2-3 cups of Yukon Gold and/or red potatoes)

Salt and freshly ground pepper

Large sprig of fresh or a half teaspoon of dried thyme

2 bay leaves

8 cups water or chicken or vegetable stock

Optional: 3 cups baby spinach or watercress

Salt and freshly ground pepper to taste

Freshly chopped parsley and/or thinly sliced scallions for garnish

Heat the butter or olive oil in a large soup pot. Add the leeks and potatoes to the pot and sprinkle lightly with salt and freshly ground pepper. Stir in the thyme and bay leaves and cook over medium heat for 10 minutes.

Stir in the water or stock and bring the mixture to the boil. If using bouillon paste, add it now. Lower the heat so that the soup simmers, partially covered for 20 minutes. Puree ¼th of the soup in a blender. Return the puree to the pot. Swirl in the optional spinach or watercress. Taste and adjust the seasonings.

Serve the soup garnished with fresh, chopped parsley and/or thinly sliced scallions.

