

Potato Leek Soup ·

from simplyrecipes.com

3 large leeks, cut lengthwise, separate, clean. Use only the white and pale green parts, chop.

2 Tbsp butter

2 cups water

2 cups chicken broth (or vegetable broth for vegetarian option)*

2 lbs potatoes, peeled, diced into 1/2 inch pieces

Marjoram - dash

1/4 cup chopped fresh parsley

2 teaspoons chopped fresh thyme, or 1/2 teaspoon dried thyme

Tabasco sauce or other red chili sauce

Salt & Pepper

1. Cook leeks in butter with salt and pepper in a medium sized sauce pan. Cover pan, cook on low heat for 10 minutes. Check often. Do not brown leeks! Browning will give leeks a burnt taste.

2. Add water, broth, and potatoes. Bring to a low simmer and cook for 20 minutes. Scoop about half of the soup mixture into a blender, puree and return to pan. Add marjoram, parsley, and thyme. Add a few dashes of chili sauce to taste. Add some freshly ground pepper, 1-2 teaspoons salt or more to taste.

Yield: Serves 4-6.