

POTATO LEEK SOUP

INGREDIENTS:

- 2 tablespoon vegetable oil
- 1 clove garlic minced
- 2 -3 Leeks - about 2 1/2 cups sliced
- 1 large yellow onion diced
- 1 pound Russet potatoes peeled and sliced
- sprig of fresh thyme
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 4 cups chicken broth

OPTIONAL TOPPERS OR GARNISH:

- Bacon
- Andouille sausage
- Jalapeno pepper sliced
- Shredded cheese
- Chives
- Flat leaf parsley
- Bread

1. Using a small stock pot or Dutch oven heat vegetable oil on medium, adding garlic, onions and leeks.
2. Cook until soft and slightly translucent.
3. Add chicken broth, potatoes, thyme, salt and pepper.
4. Bring to a boil then reduce to a simmer for about 30 min or until potatoes are soft and tender. Discard thyme.
5. Using an immersion blender, puree the potatoes, leeks and onions until smooth. Serve hot.(Note: A food processor or blender can also be used.)

Makes about 6 servings

Enjoy!
Thistle Key Lane