

PUREE OF POTATO AND LEEK SOUP

MAKES 6 SERVINGS

4 YUKON GOLD POTATOES (PEELED AND CUT IN CUBES)

4 LARGE LEEKS (TRIMMED TO WHITE AND LIGHT GREEN PARTS, CLEANED AND CHOPPED)

1 LARGE ONION

5 CUPS REDUCED-SODIUM VEGETABLE BROTH

¼ BLACK PEPPER

- 1) Combine all of the ingredients in a large pot and bring to a boil. Reduce the heat and simmer, covered until the vegetables are tender for about 25 minutes. Remove from the heat and let cool about 10 mins.
- 2) Pour the soup in batches into a blender or food processor and puree. Return the soup to the pot and simmer until heated through.

TIP: TO CLEAN LEEKS THOROUGHLY, CUT OFF THE ROOTS AND DARK-GREEN TOPS. CUT THE LEEKS IN HALF AND RINSE UNDER COOL RUNNING WATER, SEPARATING THE SECTIONS AND RUBBING THEM TO REMOVE ALL THE SAND. SOMETIMES LEEKS COME IN VARIOUS SIZES YOU NEED ABOUT 2 1/2 LBS FOR THIS RECIPE. Garnish with chives or scallions.