Cream Of Potato and Leek Soup

**Grocery List**

* 4 Leeks (White and Light Green Portions)
* 3 tablespoons Unsalted Butter
* 1 tablespoon Olive Oil
* 4 cloves of Garlic roughly chopped
* 5 medium sized White Potatoes
* 7 cups low sodium Vegetable Broth
* 4 sprigs of fresh Thyme
* 2 Bay Leaves
* 1 Teaspoons Salt (+)
* 1 Teaspoon freshly ground Black Pepper (+)
* 1 cup Whipping (Heavy) Cream

**Garnish**

* Chives
* Whipping Cream
* Pepper

**Tools**

* **Immersion Blender**

\*A Standing Blender may be used as well. See side note on that method.

Prep Time: 35 – 40 Mins

Cook Time: 45 Mins

1. Cut the darker green portions of the leek off and discard them. (See \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to find out how to manage those leeks)
2. In a large sauce pan add the olive oil and butter and melt on medium heat.
3. Add the chopped leeks and garlic, sprinkle with salt and fry until they are slightly wilted and translucent. *(Taste the leeks to make sure they are tender)*
4. Add the stock, potatoes, thyme, and bay leaves and bring to a boil on medium high heat. Turn down to just under medium and cook for another 15 minutes or until potatoes are tender. *(Again, taste the potatoes to make sure they are nice and soft)*
5. Remove from heat and fish out the thyme and bay leaves. Blend until smooth with your immersion blender. Gradually add the heavy cream while stirring the soup until it is at the consistency you desire. Add the salt and pepper to taste.

NOTE: If using a traditional standing blender. Transfer soup to a large bowl. Fill the blender no more than half way with the hot soup. Lid the blender and cover the top with a towel before turning on. After the heat has escaped you can remove the lid and ladle in another scoop or two while the blender is running. Continue until the entire batch of soup has been blended. Return to the pan.

1. (\*\* The `+` indicates that you should always salt and pepper to your own liking. I found the original recipe didn`t have nearly enough salt. I moved the soup into two pans and salt & peppered them in smaller batches which made it easier. Make sure to taste with every dash of salt and pepper to get it just right.)
2. Return to a low medium heat and simmer for another ten minutes.
3. Upon service, garnish with a swirl of heavy cream, dash of pepper, and fresh, chopped chives.



ENJOY!

HAPPY VEG

Original recipe courtesy of: Jenn Segal

<http://www.onceuponachef.com/2011/11/potato-leek-soup.html>