

Simple Potato Leek Soup

Ingredients

The white and pale green part of 2 leeks, split lengthwise, washed well and chopped

2 Tbsp butter, 1 Tbsp olive oil

4 cup chicken broth or vegetable stock

1 pound boiling, potatoes

2 tablespoons minced fresh parsley leaves

¼ cup heavy cream, ½ - ½ or milk

Method

In a large heavy saucepan cook the leeks in the butter and oil with salt and pepper to taste, covered, over moderately low heat, stirring occasionally, for 8 to 10 minutes, or until they are softened but not browned. Add the broth, and the potatoes, peeled and cut into 1/2-inch dice, and simmer the mixture, covered, for 20 minutes, or until the potatoes are tender. In a blender purée ½ of the soup with cream or milk, stir the purée into the remaining soup with the parsley, and season the soup with salt and pepper.