

Potato Leek Soup

Cut off the rough leafy ends of the leeks and discard. Then cut off the roots and slice up the middle lengthwise. Now cut the leek crosswise into thin 1/2 inch ribbons and wash them thoroughly in a strainer.

Heat oil in a stockpot over medium heat. Add the clean leeks and saute until they begin to soften, about 4 minutes. Add the potatoes and garlic and stir to combine. Pour in vegetable broth and salt. Bring all of that to a boil, then cover and reduce the heat to a simmer. Let it all simmer until the potatoes are tender, about 15 minutes.

When everything is softened, you are ready to blend! You can let it cool a bit and add it to your blender, or use an immersion blender (my tool of choice) right away in the pan. Whichever route you take, blend until mostly smooth. I like to leave a few hunks of potato for the texture.

Now add pepper and chives, to taste. Serve topped with chopped fresh dill.

Wholesome home cooked meals don't need to be complicated or time-consuming. This yummy soup has very few ingredients but, it is SO tasty and satisfying; we've made it twice in the

last month



I got the recipe from Thug Kitchen, and

have re-typed it to be G rated- haha. It was pretty rugged in the cook book! Enjoy...

-Cait

