

Hope Ridge Farm



Leek Soup

Recipe

Ingredients:

4 -6 Servings

3	Leeks
1	Onion, large
2-3	Potatoes, medium
2	Italian parsley, sprigs
2	Butter, tablespoons
2-3	Chicken broth, quarts
	Salt & pepper to taste

Instructions:

- Chop and sauté onions and leeks in butter until transparent
- Dice potatoes into 1" cubes
 - Sauté with onions and leeks
 - Add parsley leaves
 - Salt and pepper to taste
- Cover with chicken broth 1" over sauté mixture
- Boil for 20 minutes until potatoes are soft
- Puree with immersion blender

Note: If soup is too thick, thin with chicken stock

Or

Add cream if you desire a creamy soup