

Potato Leek Soup

Submitted by Betsy Ding

Ingredients

- ¼ cup butter
- 2 lbs leeks, white parts only, trimmed, washed and thinly sliced
- 6 c chicken stock or vegetable stock
- 2 lbs baking potatoes, peeled, quartered lengthwise and sliced thin
- Salt and white pepper
- 2 Tbsp chopped fresh green onions or chives

Directions

1. In a large saucepan, melt butter over medium heat.
2. Add the leeks and sauté until they begin to soften (about 4 – 5 minutes).
3. Add stock and potatoes, bring to a boil, reduce heat to low and cover and simmer until the potatoes are very tender, about 20 minutes.
4. Season to taste with salt and white pepper.
5. Ladle into soup bowls and garnish with green onion or chives.