

Ingredients

- 4 large leeks
- 1 lb white beans (soaked overnight, and cooked until tender)
- 3 cloves garlic(minced)
- 1/3 cup butter
- 8 cups chicken or vegetable broth
- 1 cup heavy whipping cream
- 3 sprigs fresh thyme
- 2 bay leaves
- 1-2 tsp cayenne pepper
- Salt and pepper to taste

Directions

- Place the dried beans in a large bowl or pot and add water to cover them by 2 to 3 inches. Discard any beans that float. Then, leave the beans to soak for at least 8 hours, or overnight. In the morning, drain and rinse the soaked beans.
- Transfer the soaked beans to a large pot and cover them with 2 inches of water. Bring the water to a gentle boil, reduce the heat, and simmer for 30 minutes, discarding any foam that rises to the surface.
- When the beans have simmered for 30 minutes, season them with salt. Continue cooking until the beans are tender. The cooking time could be anywhere from 30 minutes to 2 hours more, depending on the size and freshness of your beans.
- Melt the butter in a large heavy bottom soup pot. Add cleaned and chopped leeks, and garlic. Cook over medium heat stirring regularly until soft and translucent (about 10 minutes). Add cooked beans, chicken broth, salt, pepper, cayenne bay leaves, and thyme. Bring to a boil, then turn down heat, partially cover and let simmer about 15 minutes.
- Remove thyme and bay leaves. Add heavy whipping cream, blend using an immersion blender until smooth and creamy.
- Add more salt/pepper/cayenne if needed

Garnish with dollop of sour cream, crispy bacon and sharp cheddar for some added decadence