



Cock-a-Leekie Soup!

COCK A LEEKIE SOUP (Auld Reeky Soup) Scotland's National Soup



Inside the
Presidents
Cabinet



It is believed that this onion and chicken soup was first made and brought from France in the 1500's. The Scots used leeks instead. And if you are watching Outlander, you remember from season two of the cast living in France with the King and Royal Court scenes. There are many variations of the soup and no shortage of those who will admonish you, put you down, curse, slap bowls down on a table hard, put hands and fingers into your face, or state they make the real version and whoever taught you how to make this soup is wrong. The main ingredients that never change are chicken, leeks, chicken broth, parsley, bay leaf, pepper, salt, and some type of starch (popular variations are rice, barley, or potato). Some folks add a few prunes in for special flavor or chop it up as a garnish for the top. Some enjoy a wee dram of scotch fired in ("this is how real men enjoy it, pussy boy!") (a wee dram means a shot), but it is up to you. Most importantly, when you see folks making negative, strip-down comments, about others' recipes try not to engage in ripping people apart. It takes the fun out of cooking! **The Scotsman Newspaper has totaled up 33 President's of the United States having Scottish ancestry and that is quite impressive!** Tuesday, 1st March 2016, 6:18 pm, Updated Saturday, 5th March 2016, 10:06 am

- 1 or 2 EA Some **Leeks** chopped up depending on size, one or two, wash carefully & cook-off in the soup or roasted and added later.
- 4 to 6 EA Sliced **Celery** cooked off in the soup or roasted and added later.
- 4 to 6 EA Peeled and sliced **Carrots** cooked off in the soup or roasted and added later.
- 1 or 2 LB Even more **bacon** cooked off the better so it is crispy, chop up.

- 1 **Bay leaf**, thrown into the soup pot.
- 1 C **Fresh parsley**, rough chopped and thrown into the soup pot.
- 1 to 8 **Prunes** with a few put into the soup and some possibly chopped for a garnish.
- 1 GL or 16 C **Chicken broth** made fresh or purchased using powder, paste, or cubes.
- 2 to 3 LB **Chicken**, chopped, thrown into the soup pot to cook off.
- 1 C **Quick-cooking Barley** put into soup.



I like to roast a lot of the items and add them to the soup later which is essentially a chicken soup with leeks, barley, and chopped chicken, cooked off.

You can cut up the chicken raw and put it into the soup if you like or put the chicken in using strips, pre-cooked or deboned. In our classes, we roast the carrots, leeks, and celery in the oven first, while the bacon is being cooked off, and then add all into that big pot!

I've yet to meet someone who doesn't love this soup and that includes the Presidents!

