



Potato Leek Soup-erb



Ingredients

7 Cups Water

6 Cups Cubes Red or Gold Potatoes (skin on)

2 Large Veggie Bouillon Cubes (Msg free)

3 Cups Chopped Leeks (Green and White Part)

1.5 Cups Chopped Celery

1.5 Cups Chopped Carrots

1 Can Coconut Milk

2 tsp Oregano

2 tsp Parsley

*honestly add basil, black pepper, bay leaf, marjoram, any spice that brings you soup-er joy.

Sneak a Peek at this Leek Note

Prepping Leeks-cut off the root nubbin on bottom. On cutting board- cut leeks longways (from bottom of the white part to the top of the green) Leeks can have a lot of dirt in them so wash them well, by letting water rinse between the many layers. Lay leeks down and chop into slices. Here is a photo of some cut bottom white pieces and top green. It will look very voluminous in the pot, but it softens and boils down so nicely.



Cooking Instructions

Throw it all in a big pot.

Get it boiling, turn down to simmer.

Cook for at least 1 hour. I like to cook with lid OFF.

The longer you cook it, the thicker it becomes. This Soup is even better the days after it's made. Adjust veggie or water amount to suit the texture or level of broth you enjoy. Cozy up with a good book or a just a spoon.

Makes 10ish cups-Serve with Toast or crackers or alone

