

Dada's Vichyssoise

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
butter	4 Tablespoons	
leeks	4 (white part)	chopped
Idaho potatoes	4 large	peeled & thinly sliced
chicken broth	3 cups	homemade
parsley	to taste	chopped
salt & white pepper	to taste	
heavy cream	to taste	

- Sauté the leeks in the butter for 15 minutes.
- Add the potatoes and cook 5 minutes more.
- Add the chicken broth & simmer 45 minutes.
- Add parsley, salt, and white pepper.
- Pour mixture into a blender and puree, adding a little cream to each blender-batch.
- When all the soup has been pureed, then adjust the cream and spices to taste. This soup should have a delicate flavor.

NOTE: Use chicken broth made from uncooked bones rather than from roasted bones to create the delicate flavor.