

Potato and Leek Soup

Makes 6 Servings



3 tablespoons unsalted butter
4 leeks white and light green parts only,
chopped
3 garlic cloves minced
2 pounds potatoes chopped
8 cups chicken stock

2 bay leaves
3 sprigs thyme
1 teaspoon salt
1/4 teaspoon black pepper
1 cup milk
chives for garnish

In a large soup pot melt unsalted butter over medium heat.

Add leeks and garlic and cook until softened about 10 minutes.

Add potatoes, chicken stock, bay leaves, thyme sprigs, salt, and pepper to the pot and bring to a boil. Cover and turn the heat down to low. Simmer for 15 minutes or until the potatoes are soft.

Remove the bay leaves and thyme sprigs from the pot and discard.

Using a hand blender blend the soup until smooth.

Add milk and bring the soup back to a simmer.

Ladle into bowls and garnish with chives.

Serve