

Leek & Potato Soup



Ingredients:

2 leeks sliced - be sure to wash well. Leeks can hide dirt.

1 shallot, sliced

4 cloves garlic, minced

6 medium potatoes, peeled & chopped – 2 leeks sliced – be sure to wash well. Leeks can hide dirt.

6 cups of vegetable broth

1 tbsp chives, finely chopped + ½ tbsp. for garnish

2 sprigs of fresh thyme

1 dried bay leaf

2 tbsp extra virgin olive oil

1 tsp chunky sea salt

½ tsp ground black pepper

Preparation:

1. In a large soup pot on medium heat, add in your olive oil, onion, garlic and leek and sauté for 5- 10 min, keep stirring until leeks are soft.

2. Next, add in chopped potatoes, broth, and spices, stir and bring to a boil. Once you've reached a boil, lower the temperate to low and cover for 30-40 minutes until potatoes are fork tender. Stir occasionally so nothing sticks to the bottom of the pot. I like to leave it simmering for an extra 10 minutes longer once the potatoes are cooked so the flavor and spices can combine really well.

3. Once your soup has fully cooked, turn off the heat and allow to sit for 10-15 min. Transfer soup to a high speed blender, I used a Vitamix. Blend until well pureed, you will probably have to do it in at least 2 batches based on the yield of this recipe.

4. Once your soup is smooth, you can transfer it back to your soup pot or a fancy soup serving bowl and garnish with the remaining chives.

You can garnish with chives and/or parsley if you like. And if "vegan" isn't important to you? A pad of butter on top of the bowl of soup is tasty. For that matter, you can use chicken broth as well.

Preferred Wine Pairings:

Keenan Winery Spring Mountain Chardonnay, Foris Winery Chardonnay, Trentadue La Storia Chardonnay

