



RECIPES

Potato Leek Soup

2 lbs. Russet potatoes
1 lb. leeks, cleaned and chopped
1 medium yellow onion, chopped
2 celery stalks, chopped
1 carrot, chopped
6 cups chicken broth or stock
1 cup milk
4 TBSP. butter
2 TBSP. fresh parsley, chopped
salt and pepper

Melt the butter over medium heat in a large saucepan. Add the potatoes, leeks, onion, celery, carrot and cook for 10 minutes, stirring frequently. Add the chicken broth or stock, milk, and salt and pepper to taste. Reduce heat to low, cover, and cook until the vegetables and potatoes are soft. Allow to cool and transfer to a food processor in batches and process until smooth. When you are ready to serve, reheat the soup through and serve in bowls.