

Potato Leek Soup

Ingredients:

2 tbsp. unsalted butter
1 tbsp. kosher salt, fresh ground black pepper
1 tsp. fresh thyme
2 cups low-sodium vegetable broth
3 cups water
1/3 cup heavy cream
2 cups finely chopped leeks (use pale green & white parts)
4 cups peeled, medium diced, russet potatoes



Directions:

Melt butter in a large saucepan over medium heat. When no longer foaming, add leeks, season with freshly ground black pepper, and cook about 5 minutes, or until softened. Add potatoes, salt & thyme & cook for another 2 minutes. Increase heat to high, add vegetable broth & water. Bring to a boil. Reduce heat to low & simmer until potatoes are fork tender, about 10 minutes. Blend soup in a blender in batches until smooth. Return to pan over medium heat, stir in cream. Add additional pepper, as needed. Cook until heated through, about 3 minutes, and serve.

Makes 8 cups