

Potato and Leek Soup:

Start with making your own chicken stock OR purchase chicken stock. Using about three to four medium white potatoes, peel and chop. Clean and slice three to three medium leeks. In a stock pot, saute leeks in oil or butter until soft and cooked through but not browned. Throw in the potatoes, a branch of rosemary or thyme (if you don't have fresh wait and use dried herbs just before serving) and about two quarts of stock, so that it covers the vegetables. Bring to a boil and let it simmer on the stove about twenty minutes until the potatoes are cooked through and soft. Remove fresh herbs if you used them and using an immersion blender puree the soup until creamy (OR blend in batches in a blender) bring soup back to a low simmer and season with salt and pepper. If you didn't use fresh herbs add in about a ½ tsp or so of dried rosemary or thyme.