



# WOLF PINE FARM

## *Potato Leek Soup* (about 4-6 servings)

Potato Leek Soup is a family favorite and is so easy to make that it falls into our fast-food collection at home. The soup is very flexible in terms of proportions of everything that you use. A good basic starting point is to use equal weights of leek and potato, but you can certainly make this soup even if you are a little light on leeks and the flavor will still be quite good. We even substitute onions or shallots from time to time when the leeks run low. This is also a great starting point for other variations. We might add chopped kale, celery or celeriac, garlic, broccoli, sausage, etc. depending upon what we have on hand. Many variations of this recipe might call for you to add your favorite dairy or cream to bring out the creaminess of this soup. We usually skip the dairy and just puree the soup if we want that creamy consistency.

**Leek tops** – Though not usually called for in recipes, the darker green tops are edible and flavorful! We save them and use them as additions to soup stocks. We've even done a version of this potato leek and other pureed soups where we add the leek tops. They are a bit more fibrous than the rest of the leek, but you'll never notice if the whole thing is well pureed. Only do this if you are excited for a green tint to your soup and have a good blender.

**Washing leeks** – Wash the leeks well before slicing. If there is dirt between the layers, be sure to rinse them well after slicing to remove any grit that might be there.

### Ingredients:

- 1-3 tablespoons of olive oil or butter depending upon how decadent you want it to be
- About 2 pounds of **leeks**, white and light green part, sliced thin. Substitute some onion as needed if you are at all short on leeks. (you could use as little as 1 pound of leeks to 2 pounds of potatoes and it will still be very flavorful)
- About 2 pounds of **potatoes**, scrubbed well, and diced. We usually leave the skins on, but that is up to you. Red-skinned or pink potatoes might make this soup look a bit different, but it will taste the same! The smaller you dice the potatoes, the faster they will cook, so a little more time with the knife will get the soup done faster.
- About 6-8 cups of vegetable broth, chicken stock, or water. Make sure that the leeks and potatoes are well covered with your liquid and add more as needed to get the soup to the consistency that you like as you start to puree or mash the potatoes.
- 2-3 sprigs of **winter savory, or thyme**
- Salt and pepper to taste (may depend on the broth you use, but possibly 1 teaspoon of each)
- Fresh, chopped **parsley** to sprinkle into the finished soup and into serving bowls.

### Directions:

Heat oil or butter in a large soup pot. Add leeks (and onion if using), and cook for 5-10 minutes, until they are tender and only the tiniest bit browned. (For the fast-food version, just until they are tender is plenty.) Then add broth or water, potatoes, and savory (or other herbs). Bring to a boil, then reduce heat to a simmer. Cook for about 20 minutes, stirring occasionally until the potatoes are soft. Taste and add salt and pepper now if needed. Remove any herb sprigs. Puree until smooth with an immersion blender if you have one or just mash the potatoes with a potato masher right in the pot. We like it both ways! Check seasonings again after you've pureed the soup and top the pot and the serving bowls with a sprinkling of chopped, fresh parsley. Serve in large bowls with some crusty bread. You could always add a salad course, but this will be a satisfying meal on its own.