

Potato Leek Soup

I created this soup tonight (11.16.17) after browsing through a couple recipes online to get an idea of what might work. I didn't have all the same ingredients, so I got creative. It turned out nicely! We ate it with the second of two watermelons that grew this summer. Miraculously, this melon made it through several freezes before we picked it mid-November! Fall with teens can be a particularly busy time of year, so the garden got very neglected after school started. Hot soup on a cold night after a long day of work or school is so welcome (unless you are Nate, who is not a fan of soup!).

8 cups chicken stock (=two 32-oz cartons)
16 or so small red potatoes, quartered, skins on*
1 large leek, sliced thinly**
3-5 stalks celery, sliced (including the leaf)
8-10 tablespoons Chef Shamy garlic butter (or equivalent butter, parmesan cheese, and basil)
salt to taste
a pinch or so (1/8 teaspoon) white pepper
dried dill (or fresh!), maybe 1 teaspoon
2 bay leaves

For garnish:

chives, chopped
crumbled bacon
some small ruffled kale leaves



Pour the chicken stock into a large stock pot. Add the potatoes, leek and celery. Bring to a boil. Reduce heat to medium and stir occasionally. Add butter, salt, white pepper, dill and bay leaves. Continue to cook and stir until potatoes are soft. Using an immersion blender, puree the soup. (You can remove the bay leaves first or, like me, just blend them on in!) Check spices and adjust as needed. Pour soup into serving bowl and garnish with kale, chives and bacon as desired. Serve additional bacon in a little bowl for those who desire more in their soup.

Yields: 10 bowls (about 12 oz. per serving)

*Russet potatoes would work as well. Most of the recipes called for Russet, but I needed to use up a bag of reds.

**The leek I used was maybe 10 inches long and 2" in diameter, to give you an idea of quantity. Leeks vary in size, so I'm guessing I ended up with perhaps 2-2 1/2 cups of sliced leek.