



# today's main ingredient

A  LOCAL FOOD PODCAST



## Potato Leek Soup

*In French, this soup is called Potage Parmentier if served hot, or Vichyssoise if served cold.*

### INGREDIENTS – Serves 5 to 6 as first course

1/2 pounds Russet (baking) potatoes, peeled and cut into 1-inch cubes  
4 medium leeks, white plus 1 inch of pale green parts only, cleaned and cut into 1/4-inch slices  
4 cups chicken broth or water  
Salt and pepper to taste  
1/2 cup heavy cream (plus an additional 1/2 cup for the chilled version) -- Note: If this much cream is too indulgent for you, use half this or just a couple of tablespoons.

**STEP 1** – In a medium saucepan, bring potatoes, leeks and stock to a boil. Lower the heat and simmer, covered, for 20 minutes.

**STEP 2** – In a blender, working in batches of no more than 2 cups, puree the soup, or pass through a good foodmill.

**STEP 3** – Return the soup to the pot, stir in the 1/2 cup cream and heat through. Season with salt & pepper.

**STEP 4** – Serve hot as is; or if serving cold, stir in the additional cream then refrigerate.

*When serving cold, optionally top with fresh snipped chives.*