

# LEEK POTATO SOUP

Prepared by: Matthew Nelson, June 2016

Source: foodnetwork.com

Makes: 6 servings

1 pound leeks, cleaned and dark green sections removed, approximately 4 to 5 medium  
3 tablespoons unsalted butter  
Heavy pinch kosher salt, plus additional for seasoning  
14 ounces, approximately 3 small, Yukon gold potatoes, peeled and diced small  
1 quart vegetable broth  
1 cup heavy cream  
1 cup buttermilk  
½ teaspoon white pepper  
1 tablespoon snipped chives

Chop the leeks into small pieces.

In a 6-quart saucepan over medium heat, melt the butter. Add the leeks and a heavy pinch of salt and sweat for 5 minutes. Decrease the heat to medium-low and cook until the leeks are tender, approximately 25 minutes, stirring occasionally.

Add the potatoes and the vegetable broth, increase the heat to medium-high, and bring to a boil.

Reduce the heat to low, cover, and gently simmer until the potatoes are soft, approximately 45 minutes.

Turn off the heat and puree the mixture with an immersion blender until smooth. Stir in the heavy cream, buttermilk, and white pepper. Taste and adjust seasoning if desired. Sprinkle with chives and serve immediately, or chill and serve cold.

*Matthew's Notes: Let cool at least 3 hours in the fridge before serving. I would make this again.*

