

Potato Leek Soup, shared by Kaitlin Meyer. Recipe adapted from Bowl of Delicious and *The New York Times*.

This hearty and flavorful one-pot soup can be prepared ahead of time and simmer until all have gathered around the table and are ready to dive in. Don't forget the warm bread for a satisfying cold weather meal! This recipe makes approximately 6 servings.

Ingredients

4 tablespoons salted butter
2 to 2 ½ pounds chopped leeks (using the lighter green and white portion of the stalk)
2 chopped shallots
2 minced garlic cloves
6 to 8 cups of cold water
2 pounds peeled and cubed Yukon potatoes
Salt
Dry thyme
Dry sage
Dry rosemary
Splash of heavy cream (about ¼ cup, depending on your preference)
Chopped chives (optional, for garnish)

Instructions

Melt the butter in a large soup pot or Dutch oven. Add the chopped leeks and shallots and sauté on medium heat until both are translucent. Add the minced garlic and sauté for about a minute.

Add the water and cubed potatoes and bring to a boil. Add salt, thyme, sage and rosemary to taste, adjusting as preferred. Simmer the soup until the potatoes are cooked. Strain the herbs from the pot. Let the soup cool and then blend with a stick blender, blender or food processor until it reaches a desired consistency. Return the soup to the pot and reheat while adding a splash of heavy cream.

Once served, the soup can be garnished with chopped chives.

Sources

<https://www.bowlofdelicious.com/potato-leek-soup/>

<https://cooking.nytimes.com/recipes/1017981-golden-leek-and-potato-soup>