



Creamy Potato Leek

Soup

(AKA: Potage Parmentier)

Yield: 6-8 servings

Ingredients:

- 1 lb Leeks - cleaned, dark green removed, and small chopped**
- 2 lbs Yukon Gold Potatoes - peeled and small chopped**
- 3 cloves Fresh Garlic - crushed**
- 7 Cups Chicken Broth - can substitute vegetable broth if desired**
- 1 Cup Heavy Cream**
- 3 Tbs Unsalted Butter**
- 2 Bay Leaves**
- 1 Sprig Fresh Thyme**
- 1 tsp Kosher Salt or to taste**
- ¼ tsp Fresh Ground Black Pepper or to taste**

-GARNISH-

- Chives - small chopped**
- Fresh Thyme leaves**
- Additional Heavy Cream**
- Fine Chopped Fresh Leeks**

Preparation:

- 1) Place an 8 quart soup pot over medium heat - Add butter and allow to melt**
- 2) Add leeks and garlic to pan - Allow to cook for (stirring regularly) for 10 minutes or until leeks are tender and wilted (DO NOT brown leeks - Adjust heat as necessary)**
- 3) Add potatoes, broth, bay leaves, thyme, salt and pepper - Increase heat to medium-high and bring soup to a boil**
- 4) Reduce heat to simmer - Cover - Allow to simmer (stirring occasionally) for 15 minutes or until potatoes are very soft**
- 5) Remove thyme sprig and, using an immersion blender*, purée soup until smooth (Leave the soup a little 'chunky' if desired)**
- 6) Add heavy cream and stir into soup until well integrated - Return to a simmer**
- 7) Adjust seasoning**
- 8) Allow soup to simmer (uncovered) until thickened**
- 9) Garnish as desired and serve hot**

**** Transfer to a blender (in batches if necessary) as alternative***