

## LEEK AND POTATO SOUP

This soup shows up on menu after menu, because it features two favorite Irish vegetables. On its own, a plain potato soup has the potential to be sort of heavy and bland. Add flavorful leeks with their vaguely squeaky texture between the teeth, and the soup lightens up and takes on character. Be sure to wash the leeks after slicing so you get out any dirt hiding between the layers.

Makes 6 servings

**¼ cup (½ stick) butter**

**6 large russet potatoes**

**2 to 3 leeks, trimmed, white and green parts sliced,  
and well washed**

**2 quarts (8 cups) chicken stock**

**2 cups light cream (or whole milk)**

**Salt and pepper**

- 1 Melt the butter in a large, heavy soup pot over medium heat. Stir in the potatoes and leeks, and cover the pot. Cook for 6 to 7 minutes, to soften the vegetables without browning them.
- 2 Add the stock, bring to a boil, reduce heat, and simmer for 25 to 30 minutes, until the potatoes are completely tender and falling apart to thicken the soup.
- 3 Stir in the cream or milk, heat through, and season to taste with salt and pepper. If you like, you can eat this soup as is, with thinner broth and chunks of vegetables, or puree it partially, or purée it into a smooth cream. It's good whatever you do.