

LEEK AND POTATO SOUP

Chefsville Kids

COOKEE'S TOOL KIT

Cutting Board
Chef's Knife or Paring Knife
2 quart Dutch oven or soup pot
Large bowl
Blender or food processor
Wooden spoon
Measuring cups and spoons
Spatula
Adult Supervision



Ingredients

1 medium to large leek, washed
2 cups of new potatoes (red potatoes), cut into 1½ inch pieces
3 tablespoons butter

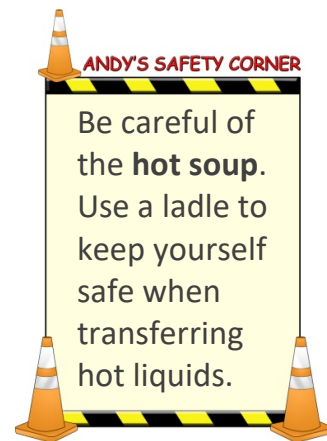
2 quarts of water or chicken stock/broth
1½ teaspoons salt
½ teaspoon white pepper

Optional: 2-3 tablespoons flour if a thicker soup is desired.

Garnish with croutons, parmesan cheese wheels, favorite herbs, dollop of Greek yogurt or sour cream

Directions

1. Set soup pot on stove on medium heat for 2 minutes. Add butter then the cut leeks. (Give the green parts that are thicker a 5- minute head start before adding the potatoes and white parts of the leek)
2. Stir every minute or two to prevent browning. This recipe is not meant to have browning of food.
3. If using flour, sprinkle it over the mixture and stir every 30 seconds. Cook the mixture for 2 minutes to remove the raw flavor of the flour.
4. Add the potatoes and stock. Stir, be sure there is nothing sticking to the bottom of the pot.
5. Bring to a boil. Stir. Reduce heat slightly and cover for 15-20 minutes. Stir every 5 minutes.
6. Take an immersion blender to the soup and puree. Else blend soup in a blender or food processor until smooth. About a minute.
7. Return soup to the soup pot on medium low heat, season with salt and pepper. Cook for 5 minutes, stir and serve.



Serves: 6-8

Time: 30 minutes
Cooking time: 20 minutes