

Potato Leek Soup LC

No. of people 30

Olive Oil	¼ cup
Leeks, chopped	3 ½ lb
Potatoes, chopped	5 lb
Water	4 qts
Veg Broth Powder	1 cup
Salt	3 Tbsp
Pepper	½ Tsp
Cider Vinegar	1 Tbsp
Heavy Cream or Soy Milk	1 cup

Instructions:

1. Prepare the leeks by cutting off the root ends and the thick, dark green leaves. Cut each leek in half lengthwise and then crosswise into thin strips. Wash them just like you would wash lettuce: put the cut leeks in a sinkful of water, slush them around to loosen the dirt and let them float for 15 minutes so that the dirt settles down to the bottom of the sink. Lift the leeks out gently so as not to disturb the dirt that settled on the bottom. Put them in a colander to drain.
2. Wash, peel and chop potatoes and store covered with water.
3. Divide the oil between the two pots. Divide the leeks and sautee in oil until soft. Stir often. DO NOT let them brown.
4. Divide the water and the potatoes and add them to the pots. Bring to boil and then simmer until the potatoes are totally soft and are beginning to fall apart.
5. Divide and add to pots the remaining ingredients. Using the immersion blender puree the soup until smooth.

The soup is best when finished with heavy cream. However, you can use soy milk to make it vegan, or you can make and serve both versions. Be sure to label the serving containers