



Potato & Leek Soup

From the kitchen of B.J. Thompson

Tip* This recipe works equally well with either freshly cooked or leftover mashed potatoes. You can refer to my previous recipe “Cooking Potatoes 101” to make perfect mashed potatoes.**

2	leeks
½ C	butter
4 C	vegetable stock
2 C	grated carrots
1	bay leaf
1 & ½ t	thyme leaves
	black pepper
4 C	mashed potatoes
	croutons
	freshly grated parmesan cheese
	finely chopped chives

1. Wash and thinly slice the leeks. Melt the butter in a large stockpot. Sauté the leeks over low heat until they are softened, stirring often.
2. Add the vegetable stock, the grated carrots and the bay leaf. Bring to a low boil over medium heat. Simmer for 10 minutes, stirring occasionally.
3. Add the thyme leaves and season with black pepper to taste. Mix well.
4. Add the mashed potatoes. Gently mix until the mashed potatoes are smooth. Cook slowly over medium heat until the soup is steaming hot, stirring often.
5. Remove the bay leaf.
6. Spoon into individual bowls and garnish with croutons, parmesan cheese and chives. Serve immediately.