



Potato Celery Root Leek Soup

Serves 6-8

Ingredients

- 3 large leeks
- 2 Tbsp butter
- 1 large Yukon Gold potato, peeled and cubed into ½ inch pieces
- 1 fist-size celery root, peeled and cubed the same size as the potatoes
- 8 cups chicken stock (I used Better Than Bouillon)
- 4-6 Tbsp or more 2% milk if desired, or more stock
- Salt
- White pepper
- Fresh chopped chives, dill, parsley or tarragon to serve

Instructions

Prepare the leeks by cutting off the stem and root end, slice in half the long way, clean out any mud in the flesh and slice the light green and white part into 1/8 inch half circles.

In a 3-4 quart sauce pan, saute leeks with butter for five minutes, add potatoes and stock and simmer 30 minutes or until very, very soft. Since you are going to puree this, it can be mushy.

I use a hand blender and just stick the blade end into the soup pot. Blend until smooth. Add milk (or cream if you want to be decadent) to thin the soup to your liking, salt and pepper and serve. Garnish with fresh herbs. Or add more cream, salt and serve cold.

If you want this to be vegetarian, use vegetable broth and thin it with additional broth.

Make a huge green salad, slice up a little fruit and call this a fantastic dinner!