

Potato Leek Soup

<http://userealbutter.com/2011/01/06/potato-leek-soup-recipe/>

2 tbsps (1 oz.) butter or vegetable oil

4 leeks, trimmed of the roots and dark green parts, split, washed, and diced

salt to taste

pepper to taste

2 lbs. yukon gold potatoes, peeled and diced

4 cups chicken broth

2 cups water

2 tbsps fresh parsley, minced

Heat the oil or butter in a large pot over medium heat. Add the leeks and sauté until they wilt. This takes about 6 minutes or so. Season the leeks with salt and pepper to your liking. Add the potatoes, broth, and water and bring to a boil. Reduce the heat and let simmer until the potatoes are fork-tender. When the potatoes are soft, use an immersion blender or a regular blender to purée the soup. You can leave chunks if you like by blending only half of the soup. It's a matter of preference. Stir in the parsley and serve hot. [Note: if you like thick soup, use less liquid - if you like soupy soup, use more.] 6-8 servings.