

CHEF DANA'S POTATO AND LEEK SOUP

- 3 Leeks
- 1 Bag of baby potatoes
- 2 Tbsp. Butter
- 1 Tbsp. Olive oil
- 1 tsp. Kosher salt
- 1 tsp. Black pepper
- 4 cups Chicken or vegetable stock
- 16 oz. Heavy or light cream

1. Peel and quarter your potatoes, quartering will lead to a faster cook time, then set aside.
2. In a stock pot, heat butter, and oil over medium heat until melted.
3. Add the leeks and sauté for about 2 minutes, stirring occasionally.
4. Then add the stock, stir, then follow with the quartered potatoes. Make sure the potatoes are not covered completely and add water at room temperature as needed.
5. Let the soup simmer for about 15-20 minutes or until potatoes are fork tender.
6. Turn off the heat and purée the soup to a smooth, creamy consistency with an emersion blender.
7. Once a smooth consistency, add the cream and continue blending for another 1-2 minutes.
8. Add salt and pepper to taste and enjoy!

ADDITIONAL INFORMATION

Course	Dinner, Starters
Category	Soups
Cuisine	Chef Dana