

# Potato Leek Soup Recipe

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**Prep time:** 5 minutes

**Yield:** Serves 4-6

**Cook time:** 30 minutes

## INGREDIENTS

3 large leeks, cut lengthwise, separate, clean.

Use only the white and pale green parts, chop.

2 Tbsp butter or veg broth

2 cups water

2 cups vegetable broth

2 lbs potatoes, peeled, diced into 1/2 inch pieces

Marjoram - dash

1/4 cup chopped fresh parsley

2 teaspoons chopped fresh thyme, or 1/2 t dried thyme

Tabasco sauce or other red chili sauce

Salt & Pepper

*\*If cooking gluten-free, be sure to use gluten-free broth.*

## METHOD

**1** Cook leeks in butter (or just vegetable broth) with salt and pepper in a medium sized sauce pan. Cover pan, cook on low heat for 10 minutes. Check often. Do not brown leeks! Browning will give leeks a burnt taste.

**2** Add water, broth, and potatoes. Bring to a low simmer and cook for 20 minutes. Scoop about half of the soup mixture into a blender, puree and return to pan. Add marjoram, parsley, and thyme. Add a few dashes of chili sauce to taste. Add some freshly ground pepper, 1-2 teaspoons salt or more to taste.

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