

Potato Leek Soup

with The Jungle Farms Leeks and Upper Green Farms Potatoes



INGREDIENTS

1 bundle leeks (about 3 cups), chopped
2 tbsp butter
4 cups broth (chicken or vegetable)
2 pounds yellow potatoes
1 tsp salt
Pinch dried marjoram
1/2 tsp dried thyme
1 bay leaf
black pepper to taste

DIRECTIONS

- Clean and cut leeks, lengthwise and wash out any dirt on the inside of the leek. Cut off the dark ends of the leek and discard. Cut the remainder of the leeks into 1/2 inch slices.
- Melt butter in thick bottom soup pot, add chopped leeks and cook on low for 10 minutes until leeks soften, but don't brown.
- Add broth, diced potatoes and seasonings. Increase heat and bring to a simmer. Simmer about 20 minutes until the potatoes are cooked.
- Remove the bay leaf.
- Use an immersion blender to blend the soup to your desired consistency.
- Add salt and pepper to taste and garnish with fresh parsley.