

Leek and Potato Soup

...A basic soup for a cool evening

By xxx

ingredients:

- 1 medium leek or onion, finely chopped
- 2 stalks of celery, finely chopped
- 3 medium sized potatoes, peeled and diced
- 3 cups of stock (or water)
- 1 cup of milk
- ½ stick of butter (plus 2 tbsp)
- Salt and pepper
- Fresh parsley, chives, or dill for garnish

directions:

- Chop the vegetables into even sized pieces.
- Melt butter and sauté onion until yellow and soft. Add the other vegetables and continue sautéing with the lid on, over low heat, for 5-10 minutes.
- Add 3 cups of water or stock and season with salt and pepper. Add the bay leaf.
- Cook until the vegetables are tender and remove the bay leaf. Add the milk and 1 or 2 tbsp of butter.
- Reheat, but don't boil. Garnish and serve.