



Classic Potato Leek

Soup



Recipe from Chef Laurent of Fluer de Sel

Ingredients



- 2 oz. butter
- 1 ½ pounds of potatoes, washed, peeled (or not) and cut into large slices
- 2 leeks cut lengthwise, washed well and cut in one-inch lengths
- ½ onion- diced
- 4 cups of water or chicken stock
- 1 cup of cream
- Salt and pepper to taste



Directions



- Sweat butter with onions and leeks
- Add stock or water, and potatoes and simmer covered for 45 minutes
- Add cream and bring to a boil
- Blend in a blender or mash the potatoes or use an inversion blender if you have one.
- Season with the salt and pepper
- Garnish with bacon, cheese and sour cream

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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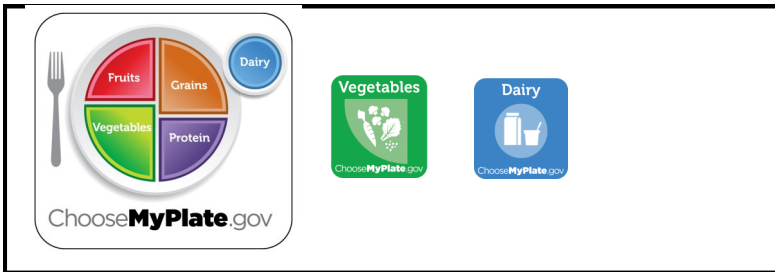
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Fast Facts



Featured Food Groups



Cooking Tips

- Toast bread and dip it in!
- Can't eat the entire batch of soup? Freeze portions for later!
- Substitute onions for leeks

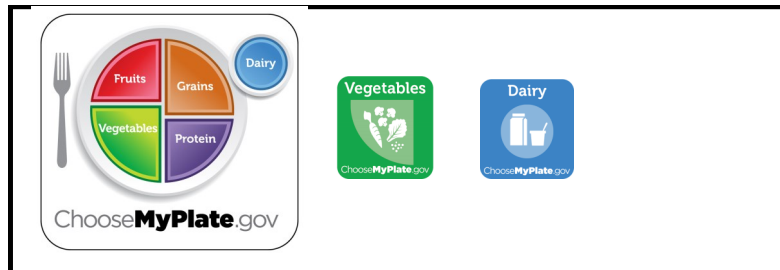
Second Harvest is an equal opportunity provider.



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