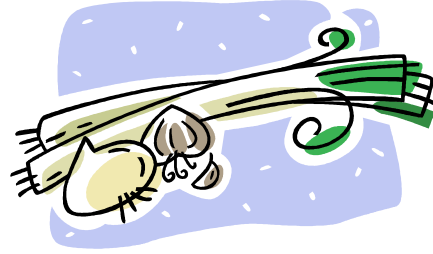


Leek Soup

from the *Gardeners' Community Cookbook*
by Victoria Wise



- 2 Tbs olive oil
- 3 medium leeks, white part only,
thinly sliced, well washed, and drained (about 9 oz.)
- ½ small onion, finely chopped
- 4 medium cloves of garlic, minced
- 6 cups chicken broth or water
- 2 lbs. russet potatoes, peeled and coarsely chopped
- ¼ tsp fresh thyme leaves or 1/8 t. dried thyme
- 1 small bay leaf
- 1 Tbs chopped fresh parsley leaves
- 1 tsp salt
- 1 tsp black pepper
- 1 cup milk (optional)
- 1/8 tsp mace (optional)

Heat oil in a heavy pot. Stir in the leeks, onion, and garlic and sauté over medium heat until the leeks are tender, about 10 minutes. Add the broth, potatoes, thyme, bay leaf, parsley, salt, and pepper and bring to a boil. Reduce the heat, cover the pot, and simmer until the potatoes are tender, 25 minutes. Cool enough to handle, remove the bay leaf, then puree in a food processor or through a food mill. Return the soup to a clean pot and stir in the milk, if using. Gently reheat, sprinkle with mace, if using, and serve.

Note: The soup may also be served chunky style, in which case don't bother pureeing it; just mash with a wire whisk or potato masher and continue with the recipe, add the milk or mace as you like. Remember to remove the bay leaf before ladling out.