

## **INGREDIENTS**

- 1.5lbs of leeks sliced
- 3lbs of potatoes diced
- 5.5 cups of chicken broth
- 0.5 cups of heavy cream
- .5tsp of pepper
- .5tsp salt
- 3Tbs of butter

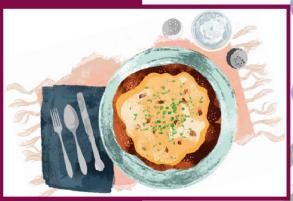


ILLUSTRATION 🖾 2021, JESSIE BOULARD

# **DIRECTIONS**

- 1. Blanch leeks in boiling water for 1 min. and rinse in cold water.
- 2. Add leeks to large pot with 3 tbs. of butter and sauté on medium low until leeks turn translucent.
- 3. Add diced potatoes to the pot and turn the heat up to medium high until potatoes just start to turn brown or a nice brown glaze forms on the bottom of the pot.
- 4. Deglaze pot with 5.5 cups of chicken broth and then add 0.5 cups of heavy cream and bring to a simmer.
- 5. Simmer soup for 15 to 20 minutes until potatoes are fork tender.
- 6. Serve with a fresh garnish of leek leaf.

### **RECIPE NOTES:**

### **HARVESTING TIPS:**

- They like to grow where black flies hatch so bring bug spray or a bug net (this is not always the case but its good to be prepared!)
- It can be hard to pull the whole bulb out of the ground without tools; we recommend a garden trowel or a hand weeder.

\*Be mindful of over harvesting an area\*

### **OTHER LEEK TIPS:**

- The leaves are a delicious alternative to onion or garlic powder.
- Lay them out to dry for a day or two. Once dry, crumple them up and add them to popcorn, eggs, soups, dips, meat rubs, pasta, cold vinaigrette salads, and more.



# NOTES: