

Golden Potato~ Leek Soup



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

This is one of my favorite comfort foods!

Serves 6

3T butter	3 celery stalks, sliced	1 1/2c milk
1 pound leeks, cleaned and dark green sections removed, sliced	kosher salt	1/2c buttermilk
1 small onion, chopped	1 pound Yukon gold potatoes, peeled, diced	1/2t white pepper
4 garlic cloves, finely minced ~ or more to taste	4c chicken stock	chives, for garnish

Melt butter in large stock pot. Add leeks, onion, garlic, celery and a heavy pinch of kosher salt and sauté 5 minutes. Reduce heat to medium~low and cook vegetables, stirring occasionally, until very tender and caramelized ~ about 25 minutes.

Add potatoes and chicken broth and bring to a boil. Reduce heat to low, cover and gently simmer until potatoes are falling apart ~ at least 60 minutes.

Remove from heat and puree with immersion blender until desired consistency is achieved. Stir in milk, buttermilk and white pepper. Adjust seasonings as necessary. Garnish with chopped chives.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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