

Vichyssoise



A lovely potato and leek soup that's great hot or cold

Serves 6

1T butter

1T olive oil

5 leeks, chopped, white parts only

3c white potatoes, peeled, diced

1 pound fingerling potatoes, peeled, diced

3c zucchini, diced

6c chicken stock ~ I recommend Herb Ox sodium free bouillon

salt and pepper

1/4c heavy cream

Fresh chives, grated nutmeg or grated Cheddar cheese, for garnish

Heat butter and olive oil in large stockpot. Add leeks and sauté over medium~low heat for 5 minutes. Add potatoes, zucchini, chicken stock and salt and pepper. Bring to a boil, lower heat and simmer for 45 minutes.

Remove from heat and use an immersion blender to blend until creamy. Add heavy cream and stir well. Serve hot or cool and refrigerate.

Prepare Ahead Tip

Soup can be prepared, cooled and frozen. Thaw overnight in refrigerator and serve cold or reheat gently on stovetop.