

Chilled Potato and Leek Soup

This tasty soup is served chilled which makes it the ideal accompaniment for a summer lunch. It can be made in advance to save time on the day and freezes well.

Ingredients:

3 T. olive oil
1 medium white onion, outer layer removed and sliced
3 large leeks, washed and sliced
3 green onions, sliced, white and green parts separated
3 cups chicken or vegetable stock
1 $\frac{1}{4}$ pounds white potatoes, peeled and cut into small cubes
3 T. butter, unsalted
salt and pepper, to taste

Optional: 3 slices bacon, cooked crispy and crumbled

Directions:

Add olive oil to bottom of heavy stock pot and sauté onions over medium-high heat for 4 or 5 minutes, until softened. Add leeks and white part of green onions to pot and continue cooking for another 2-3 minutes.

Add 1 $\frac{1}{2}$ cup chicken or vegetable stock and bring to a boil. Cover and reduce heat to low. Simmer for approximately 6 or 7 minutes before adding diced potatoes and remaining stock. Replace cover and cook until potatoes are very soft, approximately 20 minutes.

Remove from heat, uncover and stir in butter and season with salt and pepper, to taste.

Allow soup to cool before transferring in batches to a blender or food processor. Puree each batch until smooth and transfer to a storage or serving container. Cover and place in the refrigerator for several hours. Once chilled, adjust

seasonings as desired.

Serve chilled or at room temperature. Garnish with the reserved thinly sliced green onion tops or crumbled bacon, if desired.