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Potato Leek and Herb Soup

By Liz Barbour

Serves 8-10

3 Tbs butter, unsalted
4 cups leeks
4 cups baking potatoes, peeled and cut into 1 inch
cubes (about 3 large potatoes)
7 cups low-sodium vegetable or chicken stock
2 tsp fresh rosemary, chopped
2 tsp fresh sage, chopped
¼ cup fresh flat leafed parsley, chopped
1 ½ cup half & half
Kosher salt and fresh ground pepper to taste

1. Slice the white and light green portion of the leeks into thin rounds. Submerge in a bowl of water to remove any sand.
2. Heat the butter in a large, heavy bottomed soup pot over medium-low heat. Add the rinsed leeks and cook until the leeks are translucent and soft, about 10-15 minutes. Do not brown.
3. Add the potato and stock. Bring to a boil, and reduce to medium-high. Cook until potatoes are soft.
4. Add the fresh herbs and half & half and simmer for 5 minutes.
5. Puree the soup in a blender (with the hole open in the top) or with an immersion blender.
6. Season with salt to taste. Serve hot or cold.