

~Finding Philothea~

Potato Leek Soup

Serves 4

Ingredients

4 tablespoons good quality olive oil
2 tablespoons unsalted butter
2 large leeks, light green and white parts only, cleaned and thinly chopped
3 garlic cloves, minced
2 shallots, minced
2 bay leaves
3-5 celery leaves
3 sprigs fresh parsley
3 sprigs fresh sage
8 cups vegetable stock, preferably homemade
2 tablespoons kosher salt, more to taste
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon dried thyme
2 teaspoons black pepper, freshly ground
6 medium potatoes, quartered and thinly sliced

Preparation

1. Prepare your *bouquet garni*. Place bay leaves, celery leaves, parsley and sage in the middle of a small piece of cheesecloth. Bundle herbs and tie ends of cheesecloth together with cooking twine, set aside.
2. Heat the olive oil and butter in a soup pot over medium heat. Add chopped leeks and stir frequently, cooking until golden-brown, about fifteen minutes. Stir in minced garlic and shallots and cook for another minute.
3. Pour in vegetable stock. Place *bouquet garni* in soup pot, add salt, pepper, garlic powder, onion powder, dried thyme, and sliced potatoes. Stir soup for thirty seconds.
4. Bring soup to a boil, then reduce heat to low and allow soup to simmer for forty-five minutes, until potatoes are very tender.
5. Taste soup and season as desired. Ladle into bowls, drizzle with cream, or garnish with fresh herbs. Enjoy!

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