

# Potato Leek Soup

By Bernadette Merrick

## Ingredients:

- 3-4 Leeks
- 3-4 Carrots
- 1 stick Butter or Margarine
- Salt
- Pepper
- 3-4 Potatoes
- 1-2 cups milk
- Thyme, 3 springs
- 1 Bay leaf
- 1/2 cup of chives sliced thin



## Instructions:

1. Cut leeks in small pieces discard leaves, soak and remove all dirt. Cut potatoes into cubes. Cut up Carrots
2. Sauté vegetables in butter or margarine until softened.
3. Add water to pan just enough to cover vegetables. Cook until vegetables are fork tender. Add bay leaf.
4. Drain vegetables in strainer.
5. Add some vegetables to blender add milk 1 cup at a time. Blend till smooth.
6. Pour back into sauce pan heat until hot, not boiling.
7. Season to taste with salt, pepper, and thyme.
8. Sprinkle chives on top when serving.

3-4 Servings