

Potato Leek Soup

Scrub: 8-12 potatoes (use a combination of russet and new potatoes)

Cut: potatoes into large chunks so that the skins will be a nice size in the soup

Steam: potatoes until soft

Mash: potatoes

Add: cooking water, milk and 1/2+1/2 and stir potatoes until you have a thick consistency.

Wash, Chop + Saute: 2 leeks (the white and very light green part only), 10 sliced mushrooms in butter or oil until soft

Add: leeks and mushrooms to soup

Season: with salt and pepper to taste

Heat: in crock pot or on stove until hot.

Just before serving add grated cheddar cheese and stir into soup.

Optional: Add chunks of cooked, spicy sausage. Can also add more veggies (steamed carrots, zucchini, peas) or add fresh spinach just before serving

-Margie Davis 11/08