



Potato-Leek Soup

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Soups

makes about 11 cups, serving 6 to 8 **source** http://www.americastestkitchen.com/recipes/466-country-style-potato-leek-soup?ref=Recipe_browse_6

INGREDIENTS

- 6 tablespoons unsalted butter
- 4 - 5 pounds leeks (see note above)
- 1 tablespoon unbleached all-purpose flour
- 5 1/4 cups chicken stock or canned low-sodium chicken broth
- 1 bay leaf
- 1 3/4 pounds medium red potatoes (about 5), peeled and cut into 3/4-inch dice
- Salt and ground black pepper

DIRECTIONS

WHY THIS RECIPE WORKS: For a country-style potato-leek soup recipe with the best flavor, we first had to find the right variety of potato, low-starch Red Bliss. In keeping with our goal for a rustic potato soup recipe, we decided not to puree the soup but to leave it full of chunks of potato and even some pieces of leek. Removing the pot from the heat allowed the potatoes to finish cooking in the hot broth, thereby preventing them from overcooking and getting mushy.

1. Cut off roots and tough dark green portion of leeks, leaving white portion and about 3 inches of light green. Slice in half lengthwise and chop into 1-inch sections. (You should have about 11 cups).
2. Heat butter in Dutch oven over medium-low heat until foaming; stir in leeks, increase heat to medium, cover and cook, stirring occasionally, until leeks are tender but not mushy, 15 to 20 minutes; do not brown. Sprinkle flour over leeks and stir to coat evenly; cook until flour dissolves, about 2 minutes. Increase heat to high; whisking constantly, gradually add stock. Add bay leaf and potatoes; cover and bring to boil. Reduce heat to medium-low and simmer, covered, until potatoes are almost tender, 5 to 7 minutes. Remove pot from heat and let stand until potatoes are tender and flavors meld, 10 to 15 minutes. Discard bay leaf, season with salt and pepper; serve immediately.