RUSSET POTATO LEEK SOUP

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4 servings

4 cups chicken stock
3 russet potatoes, peeled and cut into large pieces
2 leeks, whites only (thoroughly washed and sliced)
2 stalks celery, roughly chopped
1 bay leaf
1 teaspoon finely chopped fresh thyme
Salt and freshly ground pepper
½ cup heavy cream

Directions:

- Put the chicken stock, potatoes, leeks, celery, bay leaf, and thyme in a large pot
- Sprinkle with salt and pepper
- Boil until the potatoes are soft, 15-20 minutes
- Remove the bay leaf
- Using an immersion blender (or in batches in a blender***) blend the soup until smooth
- Pour the soup into a medium pot
- Add the cream and simmer until the soup has thickened, about 20 minutes

***when blending hot liquid, first let it cool for 5 minutes or so and then transfer to a blender, filling only halfway. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters and pulse until smooth.