

Creamy Potato Leek Soup

Stockton Golf & Country Club
Stockton, California
Chef Nicholas Sanchez

Ingredients

- 2 pounds russet potatoes, peeled and diced into ½ inch cubes**
- 3 large leeks**
- 2 tablespoons butter**
- 2 cups water**
- 2 cups chicken / vegetable broth**
- 1 ½ cups heavy cream**
- Salt and pepper to taste**
- Marjoram, pinch**
- Tabasco or red chili sauce**

To Prepare

In a medium saucepan, sauté leeks at medium high until tender. Reduce heat to low and cover. Continue to cook for 10 minutes. Add a pinch of salt and pepper.

Add water, broth and potatoes to the pan. Bring to a low simmer and cook for 20 minutes.

Remove about half of the soup and place in a blender or food processor. Puree until smooth.

Return the puree to the pan and add cream.

Bring heat to medium high and simmer for 10 to 15 minutes.

Add a dash of red chili sauce to taste.

Garnish with a pinch of dry marjoram.

Yield: 4-6 1 cup portions

Chef Nicholas' Tip: Be sure not to overcook the leeks when cooking in the butter. Doing so will give the soup a burnt flavor.

