

# Leek, Onion & Potato Soup

## Ingredients:

- 4 large leeks
- 2 medium potatoes, peeled & diced
- 1 medium onion, chopped small
- 1½ pints light chicken stock or water (850ml)
- ½ pint milk (275ml)
- 2oz butter (50g)
- 2 tablespoons cream or top of the milk
- 1½ tablespoons fresh snipped chives or chopped parsley
- Salt & freshly milled black pepper to taste

## Method:

1. Trim off the tops and roots of the leeks, discarding the tough outer layer. Now split them in half length-ways and slice them up quite finely, then wash them thoroughly and drain well.
2. In a large thick-based pan gently melt the butter, then add the leeks, potatoes and onion stirring them all around with a wooden spoon so they get a nice coating of butter. Season with salt & pepper, then cover and let the vegetables sweat over a low heat for about 15 minutes.
3. After that add the stock and milk, bring to simmering point, put the lid back on and let the soup simmer very gently for a further 20 minutes or until the vegetables are soft. If you have the heat too high the milk in it may cause it to boil over. Now you can either put the whole lot into a liquidiser and blend to a puree or else press it all through a sieve.
4. Return the soup to the pan and reheat gently, tasting to check the seasoning and stirring in the chopped chives and adding a swirl of cream just before serving.

*Ann says... 'This recipe is taken from Delia Smith's Cookery Course, Part 2. It is a great winter warmer, cheap and easy to make, this recipe makes 8 portions. It freezes well. I love it for lunch with some toast, or to take on a winter picnic.'*

*Note: Ann doesn't add the milk until after the vegetables are all softened to save the risk of boiling over.*

