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.