



# Potato Leek Soup

by Carolyn Astfalk

Makes 6 servings

## How to Make Potato Leek Soup

Scrub and cube 5-6 cups potatoes. (Do not peel.)

Slice 2-3 leeks. (Use from the bottom to about halfway up the greens.)

Saute leeks in 1 Tbsp olive oil.

Add potatoes, 1 Tbsp. salt, and 1 tsp. ground black pepper.

Cover with water to just above potatoes.

Bring to a boil and simmer for 45 minutes.

According to your preference, you can either mash the soup or puree it. My husband prefers a smoother soup, so I pureed in a blender then returned the soup to the pot. You could also mash by hand, leaving chunks of potato.

Add 2 c. whole milk or half-and-half cream and 2 c. shredded cheddar cheese. Heat and serve.



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