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## *Creamy Potato & Leek Soup*

Served October 2005, Recipe from Zarina

Rated 5 stars by Supper Club Members (taken from average of 7 votes)

- 6 potatoes, peeled and cubed
- 2 (14 oz) cans of chicken broth
- 2 leeks chopped (don't use real hard, dark pieces)
- 2 teaspoons butter
- 1-1/2 cups heavy whipping cream

In a medium pot over medium heat, combine the potatoes and broth and simmer for 20 minutes or until potatoes are tender. Meanwhile, in a skillet over medium heat, saute the leeks in butter for 5-10 minutes or until tender. Add the leeks and cream to the potatoes and stir well. Mash potatoes with a potato masher to slightly thicken soup, if desired. Ladle into bowls to serve. Yield: 4 servings