



BILLINGS

FARM & MUSEUM

Chunky leek and potato soup

Ingredients:

1 tbsp butter
1 tbsp olive oil
1 large onion, chopped
2 lbs potatoes, peeled and cut into chunky pieces
1 ½ lbs leeks, sliced
4 cups vegetable or chicken stock or bouillon (note: you can use water if you don't have stock)
Salt and black pepper
Parsley (optional)
Billings Farm Woodstock Reserve cheddar, grated (optional)

Instructions:

Heat the butter and oil in a large saucepan, add the onion and fry gently for 5 minutes, without browning. Add the potatoes and leeks, stir and fry gently for an additional 5 minutes, stirring often. Pour the liquid into the pot and bring to a simmer. Cover and simmer gently for 15 minutes, until the vegetables are just tender. Mash some of the potatoes roughly, to thicken the soup. Check the seasoning, then serve in bowls with some grated cheddar and chopped parsley sprinkled over, if you like.

Note: This is comfort food that is quick and easy to make. It is delicious served with some warm, crusty bread and a mound of sharp cheddar cheese melting into it.

Adapted from: *New Complete Vegetarian* by Rose Elliot