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*by ewfood*

## Leek & Potato Soup



## Ingredients

1 litre Chicken stock  
25g Butter or little oil  
250ml Milk  
500g Potatoes peeled  
1 Finely shredded leek  
1 finely chopped large onion  
1 tablespoon chopped Parsley  
Salt & Pepper

## Preparation

- 1 Fry onion in the butter or oil, but don't over cook or let them discolour
- 2 Thinly slice the potatoes and add to the onion
- 3 Add the stock and seasoning and simmer gently for 1 ¼ hours
- 4 Add the finely shredded leek to the pan and simmer for a further 10 minutes
- 5 Make sure that any large potatoes are broken down
- 6 Just before serving add the milk and reheat slowly, again check the seasoning and add the chopped parsley

## Cooks Note

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