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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