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Scotch Potato Soup

Ingredients

1 bunch leeks or 2 cups onion
1 head celery
5 tablespoons butter
1 quart milk
3 cups potato cubes
2 tablespoons flour
1/2 tablespoon finely chopped parsley
Salt, pepper

Preparation

- 1 Cut leeks and celery in thin slices crosswise and sauté in two tablespoons butter for eight minutes (without browning), stirring constantly.
- 2 Turn milk into double boiler, add leeks and celery
- 3 cover and cook until vegetables are tender (about forty-five minutes).
- 4 Parboil potato cubes in boiling salted water ten minutes.
- 5 Melt remaining butter in a sauce-pan, add flour, stir to a smooth paste, remove from range and pour on slowly some of the milk until mixture is of the consistency to pour.
- 6 Combine mixtures, add seasonings, and cook in a large pan until potatoes are tender.
- 7 Turn into hot soup tureen or soup bowl and sprinkle with parsley.

Cooks Note
