

Recipes from FormerChef.com

Roasted Potato and Leek Soup

3 lbs russet potatoes, peeled and diced 1"
1 bu Leeks, cleaned and sliced
5 cloves garlic
2 Tbsp olive oil
4-5 sprigs of rosemary
salt and pepper
64 oz stock*

* stock: I used 1/2 vegetable stock and 1/2 water to keep the soup vegan, but you could also use a good quality (preferably home made) chicken stock.

Preheat oven to 350 degrees.

Peel and dice the potatoes. Slice the leeks in half lengthwise, cutting away the very dark green tough top pieces. Cut them into 1/2" slices and rinse with cold running water in a colander.

Toss the potatoes, leeks and garlic in a large bowl with the olive oil. Season with salt and pepper and spread out into a roasting pan. Add in the sprigs of rosemary.

Roast for about 40 minutes, until the potatoes are a golden brown and tender. They don't have to be extremely soft because they are going to cook more in the soup.

Remove the pan from the oven and discard the springs of rosemary. Transfer the potato/leek mixture to a large soup pot. Add the stock/water and bring to a simmer. When the potatoes are soft enough to mash with a fork turn off the heat.

Puree the soup. I used a stick blender (similar to this [Cuisinart CSB-76 Smart Stick Hand Blender](#)) but you can also puree in a regular blender, just let the soup cool a bit first so that it's not too hot going into the blender. Season with salt and pepper to taste. If you plan on freezing any of this soup and you want to add cream, add it when it gets reheated.

Garnish with extra virgin olive oil, sour cream, Greek yogurt, an herb oil, or whisk in some heavy cream and sprinkle with chives. Finally, for a non-vegetarian version, garnish with diced crispy bacon.