

Lauchcrème-Suppe

Leek Cream Soup

Ingredients:

1 cup finely chopped bacon

½ stick butter
1 med. onion, finely chopped
3 lb leek, whites only

2 qt. chicken broth
1 cup dry white wine
1 lb russet potatoes, diced
3 bay leaves

1 pint heavy cream
Salt/Pepper
½ stick butter
½ cup chopped parsley

Preparation:

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- 1** Sweat the chopped bacon in a 4 quart stockpot. Remove with a slotted spoon and set aside.

 - 2** Add the butter to the bacon fat and dissolve. Add the onions, the sliced leek and sauté until soft but not brown. Reserve ½ cup of leeks and set aside.

 - 3** Add the wine, the chicken broth, the bay leaves and the diced potatoes. Bring to a boil and simmer for 15 to 20 minutes, until the potatoes fall apart. Puree the entire soup (sans the bay leaves!) in batches and return it to the stockpot.

 - 4** Add the heavy cream, depending on the thickness of the pureed soup. Add the reserved bacon bits and the leek slices and simmer for another ten minutes, adjusting the consistency with cream. Add pepper and salt to taste. Stir in 3 to 4 table spoons of butter and serve in warm soup bowls. Garnish with the parsley.