Potato Leek Soup

Amount Lots!
Time 2 hours

Ingredients

- 8 potatoes or 1 lb, chopped into chunks
- 3 leeks, chopped into pieces
- 3 tbsp olive oil
- 3 tbsp butter
- 4 cups chicken broth
- 1 lb bacon (optional)
- 1 cup milk and/or heavy cream
- 6 cloves minced garlic
- 1 bay leaf
- Rosemary and/or thyme to taste
- Parsley to taste
- Salt to taste
- Pepper to taste

Steps

1. Melt butter in a large soup pot.
2. Add olive oil, leeks, and garlic.
3. Optionally, add chopped up bacon.
4. Cook until leeks are soft and wilted, about 10-20 minutes. Use lower heat so leeks do not brown.
5. Add potatoes, stock, rosemary, thyme, parsley, and bay leaf.
6. Boil.
7. Cover, turn heat down. Simmer until potatoes are very soft, about 20-40 minutes.
8. Use hand blender to puree soup.
9. Add milk/heavy cream. Simmer.
10. Add salt and pepper to taste.

Notes

All these ingredient amounts are approximate! Many substitutions or modifications could be made based on your soup tastes!