

## Leek and Potato Soup

The recipe at the bottom for Leek and Potato Soup has been on this website for a long time, and I do modify the recipe at home, depending on my taste at the moment.

For the 2012 Harvest Dinner on September 28, I did as below, with the help of Jason and Erin in the kitchen on the night of the dinner:

Night before, I boiled fryer chickens for about two hours, removed the meat from the bones and refrigerated both the meat and the broth.

On the night of the dinner,

I removed the fat from the top of the jars of chicken broth, and then put the broth in the pot  
Added:

- some water
- chopped leeks sauteed about 4 minutes in butter (not olive oil)
- lots of cubed potatoes
- chopped chicken
- *Better Than Bouillion*" chicken flavor paste (to taste)

Brought soup to a boil and lowered the heat to keep it at a slow boil until the potatoes were tender.

My inspiration was "An Old Leek and Potato Soup" recipe on page 92 of the *1972 James Beard's American Cookery* (1972 edition is on Amazon.com as of this moment September 29, 2012)

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Here is one variation I used in the past.

2-3 large leeks  
6-8 diced potatoes  
2 quarts chicken broth  
couple stalks of celery  
couple of cloves of garlic

Wash leeks carefully and cut them in small pieces. Saute them in butter and olive oil. Put them in a stock pot with two quarts of chicken broth and some pieces of chicken, if you like. I like cubed chicken breast or skinned chicken legs. Add the diced potatoes, celery diced, if you like. Salt and pepper. Simmer until everything is tender.

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