



## Potato Soup

4 hearty servings  
1 large leek, about 1 cup. Use the white part only – make sure to rinse well

1/2 chopped yellow onion, about 1 cup.

3 cups russet potatoes, about 1 1/2 lbs. Peel and chop in 1 inch pieces.

2 TBS butter

1 1/2 QT chicken stock \*

1 1/2 cups whole milk or half and half

1 TSP ground nutmeg

Fresh Chives – chopped

Salt and Pepper to taste

Melt Butter, add chopped leek and onions – cook until transparent.

Add potatoes, salt and pepper.

Cook about 5 minutes over low heat

Add stock and bring to boil.

Lower temperature and simmer until potatoes are soft – stir occasionally.

Remove from heat and cool slightly.

Pour into food processor, or blender, and blend until smooth and creamy.

Add warmed milk and combine.

Add nutmeg and stir.

Taste and correct salt and pepper as needed. Reheat but DO NOT re-boil.

Serve sprinkled with chives. For a chunkier soup, rather than using the blender, hand mash the potatoes.

1/2 t of lime juice

Optional – 1/2 pound of sliced mushrooms \*In a large pan, melt butter, stir in flour and keep stirring for 4-5 minutes.

Add celery and cook 2 minutes.

Add milk and oyster liquid and season.

Simmer liquid for 3 – 4 minutes.

Add the oysters garlic and parsley.

Simmer not boil for 4 minutes.