



Potato Leek Soup

By Chef Dave Bland

Ingredients:

- 3 oz olive oil
- 1 small onion, chopped
- 1 stalk celery, chopped
- 2 leeks, chopped
- 4 oz white wine
- 1 qt chicken stock
- 5 Yukon gold potatoes, peeled, diced
- 1 qt heavy cream
- 1 tsp nutmeg
- Salt to taste
- Black pepper to taste
- 1 bunch chives, chopped

Directions: In a large pot heat olive oil and add the onion, celery, and leeks and allow to sauté until translucent. Then add the wine, chicken stock and potatoes. Bring to a boil until the potatoes are fork tender. Using a hand mixer puree the potatoes until smooth. Add the heavy cream and nutmeg and reduce until thicker. Season with salt and pepper. Chill for 3 hours or over night. You can add cold stock or water if necessary to thin out the soup. Serve with crusty French bread. Garnish with chives.

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Amount Per Serving	
Calories	316.2
Total Fat	17.2 g
Saturated Fat	9.8 g
Polyunsaturated Fat	0.9 g
Monounsaturated Fat	5.6 g
Cholesterol	57.0 mg
Sodium	158.3 mg
Potassium	817.3 mg
Total Carbohydrate	33.9 g
Dietary Fiber	3.9 g
Sugars	3.3 g
Protein	6.3 g