



Creamy Potato Leek Soup

Submitted by
Gene Wall
2004 Camp Schramsberg

Serve with Schramsberg Blanc de Blanc

4 Leeks (all white, and light green parts)
8 Yukon gold or butter red potatoes
½ medium sweet onion
1 clove elephant garlic
4 cans chicken broth
1 can evaporated skim milk
1 T olive oil
3 T imperial margarine

Toppings:

green onion minced
turkey bacon, crumbled
cheddar cheese, shredded

Melt margarine and olive oil in stock pot. Sauté chopped onion, leek, and garlic until soft. Sauté peeled and chopped (1 inch) potatoes until soft (don't brown). Add chicken broth plus 6 oz of water and bring to a boil. Simmer until potatoes are soft enough to mash. Puree potatoes and broth in 2 batches until smooth.

Add evaporated skim milk. Heat until simmering. Season with pepper and serve with toppings.