

SCHRAMSBERG

RECIPE

CREAMY POTATO LEEK SOUP

*Submitted by
Camp Schramsberg 2004 Alumni,
Gene Wall*

PAIR WITH:

BLANC DE BLANCS,
EXTRA BRUT

INGREDIENTS

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



PREPERATION

- 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.