

Creamy Potato and Leek Soup

Ingredients:

- 4 cups chicken stock
- 2 russet potatoes, peeled and cut into large pieces
- 2 leeks (whites only), thoroughly washed and chopped
- 1 stalk celery, roughly chopped
- 1 bay leaf
- 1 tsp. fresh thyme
- salt and pepper
- 1/2 cup heavy cream

In a large sauce pan or dutch oven, add all of the ingredients down to and including a little salt and pepper (to taste). Boil until potatoes are soft, about 15 minutes. Remove bay leaf. Let set 5 minutes to cool slightly. Using an immersion blender, blender, or food processor, add half of the soup mixture and blend until it's smooth. (Release the lid slightly when blending hot liquids so the steam can escape. Hold a towel over the top.) After blended, add the remaining soup mixture and blend until smooth. Transfer to a medium sauce pan, add heavy cream and let simmer 5 to 10 minutes to thicken slightly. Remove to soup bowls, garnish with chives or thyme and Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"To change the world takes time; to change yourself takes courage." - R. S. Lowel