



CREAMY

LEEK, POTATO, & SCALLION SOUP!

FROM THE "ASPARAGUS TO
COLLECTION ZUCCHINI"

3 TBL. BUTTER
2-3 LEEKS, THINLY SLICED,
(WHITE & PALE GREEN PARTS) (4 CUPS)
1 TSP. TARRAGON
1 LB POTATOES, PEELED,
THINLY SLICED
4 CUPS CHICKEN STOCK
½ - 1 CUP SOUR CREAM
4 TBL. CHOPPED FRESH
SCALLIONS
SEA SALT & PEPPER

Melt butter in pot over med-low flame. Add leeks & tarragon; cover & cook slowly, 15-20 minutes. Add potatoes & stock; bring to simmer, cover, & cook until tender, 10-15 minutes. Puree mixture. Return puree to pot; stir in sour cream and 2 tbl. scallions. Add salt & pepper to taste. Sprinkle each serving with additional scallions. Makes 6 servings.



We Know Good Food.

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