

Potato Leek Soup (so easy, so delicious)

From your box: potatoes, leeks

Other Ingredients: water, salt, sour cream

2 cups sliced leeks – the white and tender green parts

2 cups diced potatoes

3 or 4 cups of water

½ to 1 teaspoons of salt, to taste

Optional: ½ cup of more sour cream, heavy cream, or butter

In a saucepan, bring the leeks, potatoes, and water to a boil, uncovered. Salt lightly, cover partially, and simmer 20 or 30 minutes, or until the vegetables are tender. Taste and correct seasoning. Mash some of the potatoes or puree half for a thicker soup. Add a dollop of sour cream if desired.

Adapted from Julia Childs' recipe