

Idiot's Kitchen Recipe – Potato Soup with Leeks & Fennel

Recipe from www.idiotskitchen.com



Ingredients:

1 large Fennel Bulb, trimmed and sliced
2 Leeks, trimmed, cleaned and sliced
2 Tablespoons Butter
1 Tablespoon Olive Oil
2-2 ½ pounds Yukon Gold Potatoes, peeled and cubed
2 (14 oz) cans Vegetable Broth (about 4 cups)
4 cups Water
¼ cup Heavy Cream
Salt & Pepper

Trim the top parts that look like celery and the fronds off the fennel bulb. Cut the bulb into 4ths, cut away the tough center core, and then cut it into thin pieces. Trim the root end and the tough dark green tops off of two leeks. Cut the leeks in half, run under water to clean, and then cut into thin pieces.

Melt 2 Tablespoons butter and 1 Tablespoon Olive Oil in a large pot. Sauté the fennel and leeks for 5 minutes until beginning to get tender but not brown. Add 2 – 2 ½ pounds of peeled and cubed Yukon Gold potatoes. Pour in 2 (14 ounce) cans of vegetable broth. Fill the cans with water (about 4 cups total) and add it to the pot. Season with salt & pepper. Bring the soup up to a boil, then reduce the heat to low, cover with a lid, and simmer for 20 minutes until the potatoes are fork tender all the way through.

If you want smooth soup, use an immersion or stick blender to break up the chunky vegetables. You can also blend the soup in a regular blender but remember to work carefully and in small batches never filling the blender more than half full. Blend all or just part of the soup. I like to leave some small, recognizable chunks of potato.

Add ¼ cup heavy cream to make the soup extra smooth and silky. Ladle into bowls and garnish with some of the green fronds from the fennel.

Makes 6 servings. Great as a leftover.