

Vichyssoise

This cold potato leek soup is excellent summer fare!

1 c. thinly slice leeks, white part only, washed well
1 T. butter
4 cups peeled and thinly sliced new potatoes
3 c chicken broth
2 ½ c whole milk
Dash of nutmeg
Salt and ground white pepper, to taste
2 T. snipped chives for garnish

In a medium saucepan, sauté the leeks in the butter until they are tender but not brown.

Add the potatoes, broth, and nutmeg. Bring the soup to a boil, reduce the heat and simmer the soup, partially covering the pan, for 30 minutes.

Puree the soup in a blender or food mill. Pour the soup into a large serving bowl or tureen. Add the milk, salt, and pepper. Cover the soup, and then chill it. Serve the vichyssoise garnished with chives.

Note: A good 'do the day before' recipe.