



## Fresh Pear & Parsnip Soup

### 8-8 oz. Servings

- 2 Tbsp.      Butter
- 1 ½ c.      Leeks, washed and trimmed, rough chopped white section for soup, set green section aside for garnish
- 16 oz.      Parsnips, peeled and sliced
- 8-10 oz.    Bartlett Pears (about 2,) peeled, pared and sliced
- 2 ¾ c.      Vegetable Stock
- 1 c.        Cream or Milk
- Dash of White Pepper (to taste)
- Dash of salt (to taste)
- Dash of Sugar (to taste) based on sweetness of parsnips & pears

1. Melt butter in saucepan. Add the white part of the leeks, parsnips and pears. Cover and cook until softened, about 15 minutes.
2. Add stock and bring to a boil. Reduce heat and simmer uncovered until very tender, about another 15 minutes.
3. Let cool slightly and add cream (or milk if you are counting calories). Puree mixture until smooth, thin with milk or cream if desired. Season to taste with white pepper, salt and sugar.

Optional Garnish: cut some of the remaining green section of leeks into 2-3 inch long, matchstick thin strips, cook in boiling water for about 10 minutes until tender.

Warm soup back up, place in cup or bowl, garnish with a couple of the leek strips.