



Bowdoin College
Creamy Potato Leek Soup
(serves 6)

3 T.	Butter or Margarine
3	Leeks, large, chopped, white and light green parts only
1	Onion, medium, chopped
1½ lb.	Potatoes, peeled and chopped
2 qt.	Vegetable Stock
2	Dried Bay Leaves
1 ½ c.	Half & Half
½ t.	Salt
½ t.	White Pepper
Dash	Parsley, chopped

1. Saute leeks and onions in butter or margarine over medium heat until softened.
2. Add potatoes, bay leaves and veggie stock. Simmer until potatoes are tender.
3. Add milk, salt and pepper and heat gently to 160 degrees.
4. Remove bay leaves and puree until smooth.
5. Garnish with parsley before serving.