

Creamy Leek, Carrot & Potato Soup

6 LEEKS CHOPPED

6 CARROTS CHOPPED

6 LARGE POTATOES DICED

4 CELERY CHOPPED

2 TABLESPOONS BUTTER

8 CUPS VEGETABLE BROTH

2 TEASPOON SALT

1 CUP HEAVY WHIPPING CREAM

1 BAY LEAF

- 1. Melt butter in Stock Pot over Medium-High heat. Add Leeks & Celery to Butter, cook & stir for 3-5 minutes until soft. Pour Vegetable Broth into Pot; Add Potatoes, Carrots, Salt & Bay leaf**
- 2. Bring the mixture to a boil and cook until the Potatoes and Carrots are soft, about 20 minutes. Remove & discard Bay Leaf.**
- 3. Blend Soup with a Mixer or Hand Blender until smooth. Stir Cream into Soup, reduce heat to Medium-Low & simmer Soup until thickened, about 20 minutes.**