

Sip, Slurp and Savour ...

Bryan Trottier's Leek and Potato Soup

Ingredients

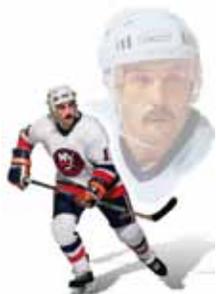
- 25g/1oz butter (if you want to make the soup vegan/ then substitute olive oil)
- 450g/1lb leeks, well cleaned and sliced
- 1 small onion, peeled and sliced
- 2 medium sized potatoes, peeled or unpeeled sliced
- 1 litre/4 cups chicken stock or vegetable stock (for a vegan version)
- Salt and pepper to taste



Heat the butter/oil in a large saucepan and fry the vegetables until softened, 5 minutes or more. Add the stock and seasoning and bring to a boil and simmer covered for at least 30 minutes (you can go longer if that is more convenient) and potatoes are soft. Puree in a blender and sieve the soup into a second pot. Depending upon how thick the soup is at this point you can add water. The soup can be frozen, when it is thawed out you will need to stir vigorously to a smooth consistency.

You can serve garnished with chopped chives.

(You can make much larger quantities; all you need to do then is to some extent the cooking times for the vegetables. The most time consuming part of this recipe is the blender/sieving).



Recipe Courtesy of Brian Trottier.

NHL Hockey Legend, the winner of the Calder Trophy, the Art Ross Trophy, the Hart Trophy as well as 7 Stanley Cups. He also holds the NHL record for points in a single period with 6 (4 goals, 2 assists).

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