

Pureed Vegetable Soup

This is a lovely soup that I like to make with veggies from the Farmer's Market and herbs from the garden. It's nice to serve as a first course or as a main course served with wholegrain bread and perhaps some cheese. Once the veggies are prepped, it's a cinch to throw together! I have been known to chop up the carrots, leeks & celery the day before and then all I have to do is cut up the potatoes & mince the garlic!

Makes 12 First Course Servings or 6 – 8 Main Course Servings

2 Tbsp. unsalted butter
2 Tbsp. EVOO
3 large carrots, or the equivalent amount of smaller carrots, peeled & sliced
3 large leeks, diced, only using the white parts**
3 stalks celery, diced
2 medium potatoes, peeled & diced
8 cups chicken stock** or purchased broth
3 cloves garlic, minced
2 sprigs fresh tarragon or 2 tsp. dried
2 sprigs fresh thyme or 1 tsp. dried
¼ cup chopped fresh parsley
Freshly ground white or black pepper

Garnish: fresh dill or cut up chives & or bits of chive blossoms

In a large soup pot, heat butter & EVOO; add carrots, leeks, celery, potatoes & garlic; cook for about 5 minutes, stirring often without browning; stir in the tarragon, thyme, parsley, 1 tsp. salt & ¼ tsp. pepper.

Add the chicken stock; bring to a boil; reduce heat, cover & simmer the soup for 30 – 40 minutes until the vegetables are very tender.

Let the mixture cool for at least ½ hour, then puree in 3 batches, pouring the soup into a clean pot as it's pureed; heat the soup until hot; season to taste with salt & pepper. Ladle the soup into warm soup bowls; top with garnish.

You can use the remaining **light parts of the leeks instead of, or as well as, onions in other dishes & the **dark green** stalks can be used in making stock (I often throw them into a bag and then into the freezer until I need them).

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