

# Rosa's Potato Soup

*From Rosa Hamilton*



## Ingredients:

8 leeks, trimmed, halved, coarsely cut  
1 stalk celery, coarsely cut  
3 T. fresh parsley or 1 T. dried parsley  
3 T. butter  
3 T. flour  
8 peeled potatoes, coarsely cut  
4 carrots, coarsely cut  
3 cans chicken stock  
1/2 cup dry white wine

4 cups water (or enough to bring total liquid to 2 qts.)  
1 bay leaf  
pepper to taste  
pinch of thyme, fresh or dried  
a few cups fresh veggies, chopped (okra, lima beans, string beans, peas, zucchini, cucumber, cauliflower or broccoli)  
1 to 1 1/2 cup cream  
mushrooms, watercress leaves or sorrel

(over)

**To Prepare:** Saute' leeks, celery, parsley in butter for 5 min. Add flour, stirring with wooden spoon. Add potatoes and carrots. Allow flour to coat veggies for several min. Next, add wine, chicken stock, water. Finally, add bay leaf, thyme, pepper. Don't add salt; canned stock is salty enough to season soup nicely. Simmer partially covered about 45 min. When veggies are soft, crush them with a fork for a chunky soup. Remove bay leaf. Add one or several fresh, chopped veggies (see suggestions above) then replace soup on burner and simmer another 10-15 min. Five min. before serving, you can add mushrooms, watercress leaves or sorrel. Just before serving, stir in the cream, 1 T. at a time. Serves 8.

Show #110