

## Vichyssoise

### Ingredients (see note below)

- 3 medium-sized leeks (about two pounds) coarsely chopped
- 3 medium-sized Russet potatoes (about two pounds) peeled and coarsely chopped
- 3 (14½ oz) cans low-sodium chicken broth (about nine cups)



### Preparation

1. Bring the leeks, potatoes, and chicken broth to a boil, then lower the heat and simmer until the potatoes are very tender
2. Salt to taste and purée all the ingredients (use a stick blender or a food processor could be used in batches)
3. Let the base cool by setting the pan on ice and refrigerate when almost totally cooled
4. To serve, add cream or half-and-half and garnish with chopped chives and freshly ground black pepper
5. Serves 10-12 people

**Note:** Because the ingredients come in threes, the recipe can be cut down by using just one or two of each ingredient.