

CANDLE 79

HERBED POTATO-LEEK SOUP

*6 cups vegetable stock or water
1.5 lbs yukon gold potatoes, peeled and coarsley chopped
2 leeks, white and pale green parts, washed and finely chopped
1 tsp chopped fresh chives
1 tsp chopped fresh oregano
1 tsp chopped fresh thyme
1 tsp chopped flat-leaf parsley
2 tsp sea salt
pinch of freshly ground black pepper
dill sprigs, for garnish*

Put the vegetable stock, potatoes, and leeks in a soup pot and bring to a boil. Add the chives, oregano, thyme, parsley, salt, and pepper. Decrease the heat and simmer, uncovered, until the vegetables are very tender, about 30 minutes. Remove from the heat and set aside to cool.

Transfer the soup to a blender or use an immersion blender and process until smooth. Return the soup to the pot and gently reheat. Taste and adjust the seasonings if necessary, garnish with dill sprigs, and serve.