



## *Our Family Recipes*

### **Lou's Leek and Potato Soup**

(Louise Cheran Yerkes Thompson)

### **Soups**

1 bunch leeks, white portion sliced very thinly  
3 stalks celery, sliced very thinly  
3 T butter  
1 cup water  
2 ½ cups potatoes, diced  
Water to cover  
3 cups milk  
Salt, pepper, and cayenne, to taste

Place in pan first three ingredients  
Cook 10 minutes, stirring constantly  
Add cup of water  
Cover  
Cook 10 minutes  
Add potatoes and enough water to cover  
Cook 10 minutes  
Add milk  
Simmer until the potatoes are tender  
Season to taste with remaining ingredients

May be strained before serving, but I think it's best unstrained and served as a chowder.