

potato leek soup

(FYI: this makes a LOT of soup. cut everything in 1/2 if you want a smaller portion)

8 yellow potatoes
6 red potatoes
6 carrots
4 stalks celery
2 leeks
8 cups no-chicken broth
4 small or 2 large cloves garlic
1 pint dairy-free cream
scallions and imitation bacon bits for garnish

peel potatoes and cut into large bits, about 3/4 inch in diameter. set aside in a bowl covered with water for later.

peel and chop carrots and celery, put into a large pan and cover with water. bring to a boil, then simmer for about 10 minutes. drain and set aside.

chop garlic cloves and leeks and put into your stockpot with 1 T. olive oil and a pinch of salt. saute for about a minute, then add the no-chicken broth and cracked black pepper to taste. add your celery and carrots and bring to a boil. drain potatoes, leaving about a cup of the starchy water to add with potatoes to stockpot.

you can stand the leek sheaths up in your stockpot pan to pull out more flavor from the unused stalk. cover and bring to boil again. once boiling remove leek sheaths, cover and simmer for 1/2 hour. use a slotted spoon to remove about half the solid ingredients and set aside in a bowl.

add dairy-free cream and smash the veggies in stockpot with a potato masher. cover and bring to boil again. add remaining solid ingredients and simmer for 15-20 minutes. the longer it cooks, the better it tastes!

ladle soup into a bowl, add a sprinkle of chopped scallions and a dash of imitation bacon bits.