



# potato Leek Soup

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

**Total Time: 45 minutes**

**Serves 8**

This potato leek soup recipe is one of our favorite meals throughout the fall and winter. It's creamy, flavorful, and easy to make. Any vegetable broth will work here, but I especially love the quick leek top broth below. It intensifies the sweet, oniony flavor of this simple soup.

## Ingredients For the soup

4 large leeks, about 2½ pounds, white and light green parts only

3 tablespoons unsalted butter

1 teaspoon [sea salt](#)

[Freshly ground black pepper](#)

2 pounds Yukon gold potatoes or yellow potatoes, chopped

3 [garlic cloves](#), grated

6 cups Leek Top Broth (below) or [vegetable broth](#)

3 fresh thyme sprigs, bundled

1 cup milk or heavy cream

1 tablespoon [fresh lemon juice](#)

Chopped fresh chives, for garnish

## Optional Leek Top Broth

4 large leeks, about 2½ pounds, dark green tops only

12 cups water

8 fresh thyme sprigs

5 [garlic cloves](#), smashed

1 tablespoon [sea salt](#)

1 tablespoon black peppercorns

## Instructions

- Optional: Make the leek top broth. Cut the dark green tops off the leeks. Wash well and add to a large pot with the water, thyme, garlic, salt, and peppercorns. Bring to a boil over high heat, then reduce the heat and simmer for 30 minutes. Strain and measure 6 cups broth for the soup. Freeze the remaining broth or store it in the refrigerator for another use.
- Make the soup: Chop the white and light green parts of the leeks. Wash well.
- Heat the butter in a large pot or Dutch oven over medium heat. Add the leeks, salt, and several grinds of pepper and cook for 8 to 10 minutes, stirring occasionally, or until the leeks are soft. If the leeks start browning before they soften, reduce the heat.
- Add the potatoes, garlic, broth, and thyme and simmer for 20 minutes, or until the potatoes are very soft. Use an immersion blender or transfer to an upright blender to blend until smooth. Return the soup to the pot and stir in the milk. Season to taste, adding the lemon juice, if desired.

