



## *Leek and Potato Soup*

3 tbs. butter  
6 leeks, sliced very thin  
3 celery stalks with leaves, sliced very thin  
3 cups water  
2 medium potatoes, peeled and diced  
3 cups milk  
Salt and pepper

Melt the butter in a large pot. Add leeks and celery; cook about 10 minutes over moderate heat, stirring often. Stir in 1 cup of the water, cover, and cook 10 minutes longer.

Add the potatoes and remaining water, cover and cook 10 minutes. Stir in the milk, cover, and cook the potatoes until just tender, about 10 minutes. Add salt and pepper to taste, stir, cook another minute or two, remove and serve.

Makes 8 cups.