

INGREDIENTS FOR 6 SERVINGS

- 12 Russet Potatoes, Cubed and Peeled
(or potato of choice)
- 2 14.5 Ounce Cans Chicken Broth
- 4 Stalk Leeks
- 4 Tablespoons Darigold® Butter
- 3 Cups Darigold® Heavy Whipping Cream
- Salt to taste



Soave



Lager



PREPARATION

In a medium pot over medium heat, combine the potatoes and broth and simmer for 20 minutes or until potatoes are tender. While potatoes are cooking, prepare a skillet over medium heat. Wash leeks thoroughly and cut into ¼” disks, discarding the dark green portion of the leek. Sauté the leeks in butter for 10 minutes or until tender. Add the leeks and cream to the potatoes and stir well. Using a potato masher, mash the soup and breakdown about half of the potatoes, this will help to thicken the soup. Add salt to taste.