

## Leek and Potato Soup

Serves 4

by Rozanne Stevens



Leek and potato soup is one of the most traditional Irish dishes, served with homemade Irish soda bread, it make a delicious, wholesome meal. Very simple to prepare so an ideal dish for the beginner cook. For tasty garnishes, try a swirl of cream, a sprinkle of chopped chives or, my favourite, crispy bacon bits.

2tbs butter

4 streaky rashers, diced

4 large leeks, trimmed and washed

4 large potatoes, peeled and cubed

1.2litre vegetable or chicken stock

Salt and pepper

250ml cream

### Method:

- Melt one tablespoon of butter in a frying pan and cook the bacon until crispy. Set aside.
- In a large pot, melt another tablespoon of butter and cook the leeks until just softened.
- Add the potatoes and stock to the pot, cover and simmer for 20 minutes until the potatoes are tender.
- Carefully blitz the soup with a handheld blender. Add more stock if the soup is too thick. Season with salt and pepper to taste.
- Plate up the soup, garnish with cream and crispy bacon. Serve with Irish soda bread.