

Potato Leek Soup

Ingredients

1 ½ pounds leeks; about 2 large, washed well and cut into small pieces.

12 ounces potatoes, cut into chunks

32 ounces chicken or vegetable stock

Dill to taste, about 1-2 tablespoons dried

Salt, and pepper to taste

1 cup low fat or evaporated milk

Instructions

Put all the ingredients except the milk in a stock pot and simmer until the potatoes are tender. Remove from heat and add milk, salt and pepper to taste. If you extra leeks they freeze for 3-6 months without blanching. Potatoes do not freeze well for a long period of time, but will be fine for about 1 month.