

LEEK and POTATO SOUP; + VICHYSSOISE

4 cups peeled and coarsely chopped potatoes
3 cups thinly sliced leeks (white part plus
2 inches of green) or substitute onions
2 quarts chicken stock, fresh or canned
1 teaspoon salt
Freshly ground black pepper
1/2 cup heavy cream
Freshly cut chive or parsley

In a 6-quart saucepan simmer potatoes, leeks, chicken stock and salt, partially covered, for about 50 minutes or until tender. Force the soup through a food mill or sieve into a mixing bowl and pour it back into the pan. Season the soup with salt and a few grindings of pepper and stir in the cream. Before serving return the soup to low heat and bring to a simmer. Serve garnished with chive or parsley.

For VICHYSSOISE: Force soup through a food mill or sieve and then through a fine sieve back into the pan. Season and stir in 1-1/2 cups heavy cream. Do not use a blender or the mixture will be too smooth. Chill the soup (and bowls) until very cold. Garnish with chives.

This soup can be made a day ahead.