

EPICUREAN ESSENTIALS

Very Easy Vichyssoise

- 4 small leeks, white part only
- 2 T. olive oil
- 4-5 medium potatoes, peeled and diced
- 2 1/2 - 3 quarts chicken or vegetable stock
- salt and freshly ground black pepper, to taste
- fresh snipped chives, optional garnish
- crispy potato skins, optional garnish (directions below)

Thoroughly clean leeks and slice. Add olive oil to a medium sized pot and heat over medium heat. Add sliced leeks and cook until translucent. Do not allow leeks to brown.

Add diced potatoes and about 2 1/2 quarts of stock to the leeks. Bring to a boil then reduce to a simmer and cook until potatoes are tender, about 20 minutes. (While the soup cooks, prepare the optional potato skin garnish.) When potatoes are tender puree soup in a blender or with an immersion blender. Add as much additional stock as is necessary if the soup is too thick. Season to taste with salt and pepper. Serve hot or cold garnished with potato skins and fresh snipped chives.

Crispy Potato Skins

Method: Fill a medium sized bowl with boiling water. Peel scrubbed potatoes letting the peels fall directly into the hot water. (This will remove some of the starch from the potato peelings resulting in a crispy product.) Rinse the peels in cold water and wring out the excess water using a tea towel. Place the peels back into the bowl and toss with a small amount of olive oil and salt. Heat a skillet to medium-high, add

the potato skins and cook until crispy stirring often enough to avoid burning.