

Leek Soup

*Free of Egg, Peanuts, Tree nuts, Sesame, Shellfish, Wheat, Soy**

One bunch of leeks

1 TBSP butter

4 cups water

Salt and pepper to taste

Wash the leeks thoroughly. Cut off the stem and the upper, coarse green parts of the leeks. Dice the whiter, tenderer bottoms of the leeks into very thin slices (1/4 inch or thinner). Place a soup bowl on the stove and melt the butter at the bottom. Add the leeks and stir until wilted. Add the 4 cups of water and add salt and pepper to taste (be generous with the seasonings as the leeks provide a very subtle flavor and you need a significant amount of salt and pepper to enhance it). Boil for 20 to 30 minutes. Serve warm.

Servings: 6 – 8 (\$0.35/serving)