

Soup Kielbasa, Potato, And Leeks

Ingredients

2 lbs leeks

8 oz kielbasa, sliced into 1/2 inch sections

3 Tbs butter

1 Tbs unbleached, all-purpose flour

1 lb. red potatoes, cut into 1/4-inch chunks

4 cups chicken stock or low-sodium chicken broth

Pepper to taste

Directions

Cut off roots and tough, dark green portion of cleaned leeks, leaving white portion and about 3 inches of light green. Slice in half lengthwise and chop into 1-inch sections.

Heat Dutch oven to medium high. Add kielbasa slices and cook until browned on both sides. Remove from heat and place on paper-towel-lined plate.

Reduce heat to medium, add butter. When butter is melted, add leeks and cook, stirring occasionally until leeks are tender but not mushy, 15 minutes; do not brown. Sprinkle flour over leeks and stir to coat evenly; cook until flour dissolves, about 2 minutes. Increase heat to high; whisking constantly, gradually add stock (broth).

Add potatoes; cover and bring to boil. Reduce heat to medium low and simmer, covered, until potatoes are almost tender, 5 to 7 minutes.

Remove 1 1/2 cups of soup, add to blender to puree, return to pan. Or you can use an immersion blender to partially puree soup. Stir in kielbasa and season with pepper.