Potato and Leek Soup

SERVES 8

Ingredients

2 leeks, white part only, cleaned and chopped finely
2 tablespoons finely chopped shallots
4 tablespoons unsalted butter , divided
1 quart chicken stock or broth (or water)
2 large Russet Potatoes, peeled and cut into 1-inch chunks
2 tablespoons finely chopped celery
1/2 cup whole milk
1/2 cup light cream
1 tablespoon kosher salt, plus more or less to taste
1 teaspoon freshly ground black pepper, plus more or less to taste

Directions

Melt 2 tablespoons butter in a large pot over medium heat. Add leeks and shallot and cook until softened, about 7 minutes. Add stock, potatoes, and celery; bring to a boil, reduce to a simmer and cook 20-25 minutes or until potatoes are tender. Add milk and cream; cook for 10 minutes.

Place soup into the pitcher of a blender, in batches, and puree until smooth. Stir in remaining 2 tablespoons butter, salt, and pepper, add more or less to taste; serve warm.