



COOKS ON MAIN

for the everyday chef

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Roasted Garlic, Leek, and Potato Spring Soup

Serves 4

Perfect for a first course or a lovely lunch, this savory soup features the bold flavors of roasted garlic and tender spring leeks. The creamy texture is achieved not with cream or butter, but with Yukon gold potatoes and a powerful blender. The crispy bacon garnish adds the perfect salty crunch to each spoonful.

Soup Ingredients:

1 tablespoon olive oil
1 bulb garlic, roasted
4 large leeks, white parts only
3 tablespoons olive oil
4 cups vegetable stock
3-4 Yukon gold large potatoes, diced (about 2 cups)
Kosher Salt and pepper, to taste
2 tablespoons fresh lemon juice

Garnishes:

4 pieces bacon, cooked and crumbled
Chives, minced

Directions:

1. Preheat the oven to 400°F. Cut the top off of the garlic bulb and drizzle with 1 tablespoon of olive oil. Wrap the bulb in aluminum foil and place in a baking dish. Bake until the garlic is tender, golden brown, and fragrant, about 30 minutes.
2. Meanwhile, wash the leeks very well. (They are often sandy inside.) Slice the leeks into 1/4" slices.
3. In a large soup pot, sauté the sliced leeks in 3 tablespoons of olive oil over medium heat. Cook until very tender.
4. Add the vegetable stock and the potatoes and bring to a boil. Boil until the potatoes are fork tender, about 10 minutes.
5. Remove the roasted garlic cloves from the bulb with a tiny spoon or fork. Add about 5-6 cloves, or 1/2 of the bulb to the soup. (Use the remaining roasted garlic cloves for another recipe or smear directly on toast, or freeze for later use).
6. Carefully blend the soup in batches in a blender, or use a hand blender and blend until smooth.
7. Taste the soup and season with the lemon juice, Kosher salt, and pepper.
8. Adjust seasonings or add more roasted garlic, as desired.
9. Serve warm with a garnish of bacon crumbles and chives.