

## Creamy Potato and Leek Soup

Makes 8 portions, 1.5 cups each

Prep and cook time: 60 minutes

### Soup

- 3 Tbsp olive oil
- 2 tsps minced garlic
- 8 to 10 petite red potatoes, quartered
- 2 cups thinly sliced leek (white & pale green portions)
- 1 medium yellow onion, diced
- 1 Tbsp dried parsley
- 1 tsp salt
- 1 tsp cracked black pepper
- 6 cups vegetable stock
- 3 Tbsp corn starch
- 3 Tbsp cold water
- 1/8 tsp cayenne pepper
- 2 cups whole milk
- 16 oz. cheddar cheese, shredded
- 1/2 cup sour cream
- Sliced green onion (for serving)

### Mushroom garnish

- 8 oz whole white mushrooms, sliced
- 2 Tbsp olive oil
- 2 Tbsp tamari
- 2 Tbsp honey



1. Soup - heat olive oil in stockpot/soup kettle over medium heat. Add minced garlic and cook until fragrant (45-60 seconds). Add diced potatoes, leeks, onion, parsley, salt, and black pepper. Cook, stirring occasionally, until onion is softened (5 to 6 minutes). Add vegetable stock, bring to gentle boil and reduce heat. Simmer, uncovered, over medium-low heat for 35-40 minutes or until potatoes are fork tender.

2. Mushroom garnish - preheat oven to 375° F. Line a baking sheet with foil or parchment paper and set aside. Combine in a small bowl sliced mushrooms, olive oil, tamari, and honey (we prefer our Fairsing Clover Cuvée) and toss to coat. Let stand 10 minutes. Drain and place mushrooms in a single layer on prepared baking pan, Bake 10 to 15 minutes or until mushrooms are tender.

3. Soup - Remove stockpot from stove. Reserve one cup of potato mixture and set aside. Using an immersion blender, blend mixture in stockpot until smooth. Whisk together corn starch and water in small bowl and stir into soup mixture. Return stockpot to stove and bring soup to a simmer over medium-low heat, stirring constantly. Using a fork, loosely mash reserved potato mixture and return all to stockpot.

4. Soup - Stir in milk, 8 to 10 ounces of shredded cheddar cheese (Tillamook cheddar is a favorite), and cayenne pepper. Cook for another 4 to 5 minutes or until slightly thickened (stirring occasionally).

5. Serve - Ladle soup into serving bowl, drizzle with sour cream, and top with cracked black pepper, diced green onion and baked mushrooms. Serve with warm baguette. This vegetarian and gluten-free soup pairs well with Fairsing Vineyard Pinot noir or Chardonnay.