

## Potato Leek Soup

Ingredients per table (about 5 servings):

- Olive oil
- ½ onion
- 1 large leek
- 4 large potatoes
- ½ - 1 tsp caraway seeds
- Pepper and salt
- Cream, sour cream or milk
- Fresh parsley for the top

Peel and dice onions set aside. Trim any wilted part off the leek slice it in half length wise and rinse well under running water cut finely and set aside. Peel and dice the potatoes. Sauté onions with caraway pepper and salt until soft. Add leeks and potatoes sauté another 5- 10 minutes. Cover with water or stock, bring to a boil and cook until potatoes are very soft. If you like you can mash the potatoes at this point to make a creamier soup. Add up to ½ cup of cream sour cream or milk to taste. Garnish with parsley at serving time.

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