

Recipes



<http://www.riverdogfarm.com>

Potato and Onion Soup from: "The Minimalist Cooks at Home by Mark Bittman"

1 cup potato (about 1 large), scrubbed and cut into chunks

1 cup onion or leeks, peeled or trimmed, washed if necessary, and cut into chunks

3 cups chicken stock

1 cup milk or cream

salt and freshly ground black pepper

chopped parsley leaves or chives for garnish

Combine the potato, onion or leeks, and stock in a saucepan and simmer, covered until the potato is tender, about 15 minutes. If you're serving the soup cold, chill now (or refrigerate for up to 2 days, or freeze for up to a month before proceeding.)

Puree in a blender, in batches if necessary, until very smooth. Stir in the milk or cream and reheat gently (or chill again); do not boil. Season to taste, garnish with the parsley or chives, and serve.

