

## **Leek Potato Soup** from **Leek Potato Cheddar Melt**

- 1 1/2 lbs potatoes, halved, boiled 9 minutes in salted water, then drained and cooled
- 2 lbs [leeks](#), well washed and length trimmed equal to the width of your baking dish. Slice the remaining clean, tender part of the ends 1/2-inch thick. Blanch for 2 minutes, then dry and cool.
- 3 large eggs
- 2 T milk
- 1 T Dijon mustard
- 3 oz Cheddar cheese, grated
- 1 garlic clove, crushed
- 2 T chopped fresh chives (or parsley)
- sea salt and freshly ground black pepper

In a medium-sized bowl, beat the eggs with the milk, mustard, cheese, salt, pepper and garlic, then stir in the chives.

Preheat oven to 350F. Coat a large baking dish with a little olive oil. Slice the potatoes into 1/4-inch thick slices and lay out 2 layers in the dish. Arrange the leeks as shown, on top of the potatoes. When the potatoes and the leeks are cool, spread the egg mixture over the top. Bake for 35 minutes. Let stand for 10 minutes before tasting and deciding whether to eat as is—or to chop it up and blend with water or soup stock to make a delicious **Leek Potato Soup**—or [Vichyssoise](#). Garnish with chives or parsley. Serve hot, warm or cold. Serves 6.