

## Shopping List

### Produce

1 medium leek

2 heads garlic **plus** 3 medium garlic  
cloves

*Plus* 9 medium garlic cloves (if making  
garlic chips)

1 1/2 pounds Russet potatoes

1 pound Red potatoes (Red Bliss if avail-  
able)

fresh thyme (1 1/2 t)

fresh chives (1/4 c)

### Bulk

2 bay leaves

### Dairy

unsalted butter (3T )

heavy cream or 1/2 & 1/2

### Grocery

2 cartons low-sodium chicken broth, or  
Un-chicken broth



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## Garlic Potato Soup



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# Garlic Potato Soup

## INGREDIENTS

3 T unsalted butter

1 medium leek, white and green parts halved lengthwise, washed, and chopped small (about 1 cup)

3 medium garlic cloves, minced (about 1 T)

2 heads garlic, rinsed, papery skins removed and top third of heads cut off and discarded

6-7 c low-sodium chicken broth, or un-chicken broth (start with 6 cups)

2 bay leaves

Sea salt and ground black pepper

1 1/2 pounds Russet potatoes

1 pound Red Bliss potatoes

1/2 c heavy cream or 1/2 & 1/2

1 1/2 t minced fresh thyme leaves

1/4 c minced fresh chives

## Garlic Chips:

3 T olive oil

6 medium garlic cloves, sliced lengthwise

sea salt

## INSTRUCTIONS

1. Melt butter in Dutch oven over medium heat. When foaming subsides, add leeks and cook until soft (do not brown), 5 to 8 minutes.

2. Stir in minced garlic and cook until fragrant, about 1 minute. Add garlic heads, broth, bay leaves, and 3/4 teaspoon salt; partially cover pot and bring to simmer over medium-high heat.

3. Reduce heat and simmer until garlic is very tender when pierced with tip of knife, 30 to 40 minutes.

4. Add potatoes and continue to simmer, partially covered, until potatoes are tender, 15 to 20 minutes.

5. Discard bay leaves. Remove garlic heads; using tongs or paper towels, squeeze garlic heads at root end until cloves slip out of their skins. Using fork, mash garlic to smooth paste in bowl.

6. Stir cream, thyme, and half of mashed garlic into soup; heat soup until hot, about 2 minutes. Taste soup; add remaining garlic paste if desired.

7. Using immersion blender, process soup until creamy, with some potato chunks remaining. Alternatively, transfer 1 1/2 cups potatoes and 1 cup broth to blender or food processor and process until smooth. (Process more potatoes for thicker consistency.)

8. Return puree to pot and stir to combine, adjusting consistency with more broth if necessary.

9. Season with salt and pepper and serve, sprinkling each portion with chives and garlic chips.

## For Garlic Chips

1. Heat oil and garlic in 10-inch skillet over medium-high heat. Cook, turning frequently, until light golden brown, about 3 minutes.

2. Using slotted spoon, transfer garlic to plate lined with paper towels; discard oil. Sprinkle lightly with salt.

## TECHNIQUE

Two Spuds Are Better Than One: This Garlic-Potato Soup uses both Russet and Red Bliss potatoes for ultimate potato flavor and texture. Peeled starchy Russet potatoes break down during cooking to thicken the soup, while unpeeled Red Bliss potatoes give the soup a rustic, chunky texture and rich potato flavor.



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