

Vichyssoise Recipe

INGREDIENTS

- 6 leeks
- ½ c margarine
- 2 cups sliced potato
- 4 cups chicken stock
- 1 cup heavy cream

Cook leeks in margarine for 5 minutes. Add stock and potato. Cook until potato tender. Force leeks and potato through strainer. Add cream. Season with salt and pepper. Refrigerate overnight. Garnish with fresh minced parsley or minced chives.