



Golden Vichyssoise Soup

Recipe By DEBORAH ADAMS

SERVES: 6

INGREDIENTS:

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|----------------------------|--|----------------------------|---|
| <input type="checkbox"/> 3 | tbsp. unsalted butter | <input type="checkbox"/> 3 | small golden beets, <i>peeled and roughly chopped</i> |
| <input type="checkbox"/> 2 | tsp. garlic, <i>minced</i> | <input type="checkbox"/> 2 | tsp. saffron |
| <input type="checkbox"/> 3 | large leeks, <i>white and light green parts only, washed and roughly chopped</i> | <input type="checkbox"/> 6 | cups chicken broth |
| <input type="checkbox"/> 4 | medium potatoes, <i>peeled and roughly chopped</i> | <input type="checkbox"/> 6 | sprigs of fresh thyme |
| | | <input type="checkbox"/> 1 | tsp. salt |
| | | <input type="checkbox"/> 1 | tsp. white pepper |
| | | <input type="checkbox"/> 1 | cup heavy cream |

DIRECTIONS:

- ☐ 1. Melt butter over medium heat in a large soup pot.
- ☐ 2. Add the leeks and garlic and cook about 5 minutes until soft.
- ☐ 3. Add the potatoes, beets, broth, saffron, salt and pepper.
- ☐ 4. Cook on low about 15-20 minutes until soft.
- ☐ 5. Puree the soup.
- ☐ 6. Stir in the heavy cream.
- ☐ 7. Serve while warm or refrigerate and serve when chilled.
- ☐ 8. Top with thyme before serving.

You can use a hand-held immersion blender or a regular blender. Only fill half-full and do in batches. Make sure the blender's lid is secure before you turn it on.

Did you make this recipe?

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