

# Classic Potato Leek Soup

Recipe By Elizabeth Kurtz



Cooking and Prep:   
1.5 h

Serves:  8

No Allergens

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Passover,  
Chanukah

**Diet:** Vegetarian, Pescetarian,  
Gluten Free

**Source:** Aish.com

**Cuisines:** French

This hearty soup can be made dairy or parve. To make it parve, use margarine in place of the butter and use non-dairy sour cream. It can be made a few days ahead of time. Keep it chilled in the refrigerator until ready to serve.

## Ingredients (11)

### Soup

- 4 tablespoons unsalted butter or margarine
- 3 medium leeks, white and light green parts only, thinly sliced crosswise
- 2 medium onions, halved and thinly sliced
- Haddar Kosher Salt

- 1/4 cup **Louis Royer VS** or other brandy or white wine
  - 1/4 cup **Baron Herzog Pinot Grigio** or other dry white wine
  - 1 pound Yukon Gold potatoes, peeled and cut into 1-inch cubes
  - 8 cups water
  - 1/2 cup sour cream
  - 1 tablespoon finely chopped chives
  - freshly ground pepper
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## Start Cooking

### Make the Soup

1. Melt the butter in a large saucepan. Add the leeks, onions and two teaspoons of salt and cook over moderate heat, stirring occasionally, until the vegetables are softened, about 10 minutes.
2. Stir in the brandy and wine and boil until nearly evaporated, about five minutes. Add the potatoes and water and bring to a boil. Simmer over moderate heat until the potatoes are very tender, about 35 minutes.
3. With an immersion blender puree the soup (you can use a blender too) until very smooth. Add the sour cream and bring to just a simmer over moderate heat, stirring occasionally. Season with salt. Ladle the soup into bowls. Garnish with the chives and pepper and serve.

### About

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