

Leek and Potato Soup with Meatballs

Ingredients

- 10 Leeks
- 1 large onion
- 3 medium potatoes
- 2 tablespoons butter
- 4 - 9.5 oz. cans chicken stock
- 1 tsp. salt
- 1/8 tsp. pepper
- 1 tsp. bay leaf, thyme, parsley
- 1 ¼ c. milk

Directions

Wash leeks carefully. Slice onion and leeks thinly. Dice potato. Sauté in butter for 5 min. Add the stock, seasonings, herbs, bring to boil. Reduce heat and simmer 1 hour. Puree in electric blender a little at a time. Blend flour and milk, Add, bring to a boil. Stir constantly until thick.

Meatballs (optional)

Ingredients

- ¼ lb. ground beef
- ½ onion grated
- 2 tsp. tomato sauce
- Salt and pepper to taste
- ¼ tsp. oregano, basil, thyme
- 1 egg
- 2 tsp. flour

Directions

Mix meat with onion, tomato sauce, salt, pepper and herbs. Mix in egg. Form into small meatballs and roll in flour. Add to thickened soup and simmer for 30 minutes.