

Dorothy's Delicious Potato Leek & Corn Soup



My friend Dorothy invented this recipe, and we made it when I was recently visiting. We have done our best to estimate quantities but, like many of my recipes, exact amounts are not critical or documented! This is so good I have been thinking about it since my recent visit and cannot wait to make it again.

Ingredients:

2 Leeks – white part only chopped
2-3 Carrots peeled and chopped
2-3 Celery Stalks chopped
2 ½ Lb. Potatoes (we used colorful fingerlings) cut into bite size pieces
Cup of Corn Kernels (frozen, fresh or canned)
8 Cups approximately Vegetable Broth
1-2 Tablespoon Olive Oil
3 Tablespoon flour

- In large soup pot heat olive oil and sauté leeks, carrots, and celery till slightly softened. During the sauté, sprinkle flour over the vegetables as they are cooking to make roux (feel free to add more oil if necessary).
- Add broth, potatoes and salt and pepper to taste. Simmer until potatoes are nearly tender.
- Add corn (If corn is raw, you can add it earlier) simmer, season with salt and fresh ground pepper to taste. now. Add fresh chopped parsley (if desired) on top as garnish or during cooking.