



# Vichyssoise

Makes 6 Servings

## INGREDIENTS

2 cups Potatoes, Finely Diced  
4 tbsp Butter  
6 Leeks, cleaned and cut into 1" pieces  
3 cups Chicken Stock  
1 tsp Salt  
1/2 tsp Black Pepper, Finely Ground  
1/8 tsp Nutmeg, Freshly Grated  
1 1/2 cup Heavy Cream  
Chives, Chopped

## DIRECTIONS

1. Cook the potatoes in salted water to cover until just tender.
2. Melt the butter in a skillet and cook the leeks gently, tossing them lightly, for a few minutes. Add the chicken bouillon and bring to a boil.
3. Lower the heat and simmer the leeks until tender. Add the potatoes to the leeks and the broth and season to taste with salt, pepper and nutmeg.
4. Put this mixture in the blender for 1 minute, or until smooth. Chill.
5. When ready to serve, mix in sour cream or heavy cream. Garnish with chopped chives.