

Creamy Leek Soup with Chicken & Sweet Potato

GOLDEN
LADLE
WINNER!



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1 large leek, halved lengthwise & cleaned well,
then sliced into 1/8" ribbons

1/4 cup butter

1 to 1 1/2 pounds chicken breast, seasoned,
cooked & shredded.

2 medium sweet potatoes, cut into 1/2 " cubes

2 cups chicken broth (with NO sugar)

2 cups heavy cream

In a medium skillet, cook & stir leeks in
butter until very soft over medium-low heat.

Meanwhile, bring broth to a boil. Add
cubed sweet potatoes. Return to a boil, reduce
heat and simmer till just tender (5-10
minutes). Add leeks (with butter), cooked
chicken and heavy cream to the pot. Heat
thoroughly.

Great with fresh, homemade biscuits & a salad!
Makes 7-8 cups.

Faux Broth

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for "Chickeny" Recipes

2 cups water

1 teaspoon sea salt

1 teaspoon ground savory

1 teaspoon dried Italian flat leaf parsley

1/2 teaspoon dried thyme

1/2 teaspoon dried tarragon

1/4 teaspoon dried marjoram

1/8 teaspoon cayenne pepper

for "Beefy" Recipes

2 cups water

1 teaspoon sea salt

1 teaspoon Old Bay Seasoning

1 teaspoon dried Italian flat leaf parsley

1/2 teaspoon dried thyme

1/2 teaspoon dry mustard

1/4 teaspoon dried marjoram

1/8 teaspoon cayenne pepper

Mix all ingredients in a saucepan and simmer
until flavorful (10-15 minutes).