

Vichyssoise

Ingredients

2 leeks, halved lengthwise and sliced

3 cups vegetable broth

2 cups russet potatoes, peeled and cubed

½ cup plant milk (almond, soy, cashew or rice), unsweetened and unflavored

4 tsp. white wine vinegar

Ground pepper to taste

2 Tbsp. chopped fresh parsley or fresh mint

Instructions

1. In a large saucepan cook leeks over medium heat for 5 minutes or until tender, stirring occasionally and adding water, 1 to 2 Tbsp. at a time, to prevent sticking.
2. Add broth and potatoes. Bring to a boil, reduce heat. Cover and simmer for 15 minutes or until potatoes are tender. Using an immersion blender, blend mixture until smooth. Stir in milk and vinegar. Season with pepper. Transfer to an airtight container and chill at least 4 hours. If desired, thin the soup with additional milk after chilling. Garnish with parsley or mint just before serving. Can also be served hot if desired.