



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

SOUPS•SALADS | Lou's Leek and Potato Soup

1 bunch leeks, white portion sliced very thinly
3 stalks celery, sliced very thinly
3 T butter
1 cup water
2 ½ cups potatoes, diced
Water to cover
3 cups milk
Salt, pepper, and cayenne, to taste

Place in pan first three ingredients
Cook 10 minutes, stirring constantly
Add cup of water
Cover
Cook 10 minutes
Add potatoes and enough water to cover
Cook 10 minutes
Add milk
Simmer until the potatoes are tender
Season to taste with remaining ingredients

May be strained before serving, but I think it's best unstrained and served as a chowder.