



Creamy Parsnip Soup

To prepare leeks: Trim and discard root ends and dark-green parts. Halve lengthwise; thinly slice crosswise. Wash in several changes of cold water until all grit is removed.

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Rated

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- **Prep Time** 20 minutes
- **Total Time** 50 minutes
- **Yield** Serves 4

Ingredients

- - 2 tablespoons butter
 - 1 pound prepared sliced leeks (2 cups)
 - 1 pound parsnips, trimmed, peeled, and cut crosswise into 1-inch pieces
 - 2 apples, peeled, cored, and cut into 1-inch pieces
 - 1 medium baking potato (about 1/2 pound), peeled and cut into 1-inch pieces
 - 1 can (14.5 ounces) reduced sodium chicken broth
 - 1/2 cup heavy cream
 - Salt and pepper
 - Leek garnish (see below)

Directions

1. Heat butter in a large pot over medium heat. Add leeks (reserving 1/2 cup for garnish). Cook, stirring, 5 minutes.
2. Add parsnips, apples, potato, broth, and 4 cups water. Bring to a boil; reduce heat and simmer, partially covered, until vegetables are tender, 20 to 25 minutes.
3. Working in batches, puree soup in a blender until smooth. Return it to pot; stir in cream. Season with salt and pepper. Serve with Leek Garnish.
4. To make leek garnish, in a large skillet, heat 1 tablespoon butter over medium-high. Add reserved 1/2 cup leeks; cook, stirring, until golden brown, about 3 minutes.