

# Leek and Parsnip Soup

Makes 8 cups

The original version of this recipe comes from the NY Times food section. Connie made some adjustments and served it to us at our cookbook dinner. I made a change myself to use a food processor and strain each batch to assure smoothness.



## Ingredients:

- 6 medium parsnips
- 4 large leeks
- 3 Tbsp. olive oil (divided)
- 3 Tbsp. butter (divided)
- 2 tsp. coarse salt (divided)
- 1/8 tsp. pepper
- 1 tsp. ground turmeric
- 4 cloves of garlic
- 6 cups water
- 6 tsp. vegetable broth concentrate
- 6 Tbsp. Greek Yogurt or olive oil

## Equipment:

- Dutch oven
- Food processor
- Large (8 cup) bowl

## Leek and Parsnip Soup:

☑	Directions	Time (min)	
	Trim 4 leeks and rinse repeatedly until all the grit and dirt is removed	2	
	Cut leeks into 1/2" pieces	1	
	Peel 6 parsnips and then cut into 1/2" pieces	3	
	In a Dutch oven heat 1 1/2 Tbsp. olive oil, 1 1/2 Tbsp. butter and 1 tsp salt and then sauté the leeks	8	
	Remove leeks to a separate dish. Heat 1 1/2 Tbsp. olive oil, 1 1/2 Tbsp. butter and 1 tsp. salt and then sauté parsnips	8	
	Return the leeks to the Dutch oven. Heat until nearly caramelized but without browning		
	Peel and mince 4 cloves of garlic	3	12
	Combine 1 cup hot tap water with 6 tsp. vegetable broth concentrate	2	
	Add 1 tsp. turmeric, garlic and stir to coat	1	
	Add 5 cups hot tap water and vegetable broth	1	
	Bring to a boil. Reduce heat and simmer	30	
	Taste broth and adjust seasoning (salt or pepper)	1	
	In a food processor, process 2 cups at a time and strain the puree into a large bowl.	6	
	Return soup to the Dutch oven and reheat	5	
	Serve in dishes. Garnish with olive oil or yogurt	2	
	<b>Total</b>	<b>1 hr. 19 min</b>	