



Winter Vegetable Bisque

This creamy soup has no cream at all. It is incredibly versatile. You can substitute other vegetables, such as winter squash, parsnips or fennel, in any combination you like. Onions can stand in for the leeks, as well.

Serves 6

Ingredients

2 tbsp unsalted butter
2 medium leeks, cleaned and sliced into 1/4" rounds
1 tsp kosher salt
2 medium turnips, peeled and coarsely chopped
3 medium carrots, peeled and coarsely chopped
2 medium Yukon Gold potatoes, peeled and coarsely chopped
6 cups homemade chicken broth
Freshly ground black pepper and additional salt to taste
2 tbsp fresh Italian parsley, chopped, for garnish

Method

Remove one or two tough outer layers of the leeks. Slice the white and light green parts of the leeks into 1/4" rings and place into a colander. Rinse very well with water to remove any grit, and drain well.

In a large (6 quart) Dutch oven or other heavy pot, melt the butter over medium high heat and add the leek. Sprinkle with 1 tsp. kosher salt, stir well, cover and lower the heat to medium-low. Cook gently without browning, stirring occasionally, about 15 minutes, or until the leeks are tender and sweet.

Add the turnips, carrots, potatoes and broth to the pan, raise the heat to high and bring the soup to a boil. Lower heat to a gentle simmer and cook, stirring occasionally, about 20 minutes. Remove the soup from the heat and very carefully pour or ladle it through a strainer into a large bowl.

Add about a third of the vegetables to a blender. Add a few ladles of broth. Blend until smooth, adding more broth if the mixture is too thick to purée. Stop the blender and taste the soup for both texture and salt. Add more broth to bring the mixture to the consistency of heavy cream, and add salt to heighten the flavor. Reblend and taste again, adding more broth and/or salt until the mixture is to your liking. Pour the purée back into the Dutch oven, and repeat two more times with the remaining vegetables and broth. You may not need all of the broth (save any leftovers for another recipe). Add pepper to taste and reheat the soup over medium heat.

Ladle the soup into serving bowls. Garnish with chopped parsley and serve.