

Leek and Sunchoke Soup

Yields about 2 to 2 1/2 quarts

Ingredients:

- *1 pound leeks, roots and very dark green parts trimmed **
- *2 Tablespoons butter*
- *1 pound sunchokes, scrubbed clean of dirt - break the knobs off to wash if necessary -*
- *1 quart good-quality chicken stock*
- *2 cups whole milk, or more to thin to desired consistency*

Instructions:

1. Slice, wash and drain the leeks.
2. Heat a Dutch oven on medium heat, add the oil, add the leeks, lower the heat and cook them slowly, stirring occasionally, making them "sweat". They should not color at all, just become limp. If they start to color, lower the heat more, stir and add a little oil. Cook for about 10 to 15 minutes.
3. Meanwhile, scrub your sunchokes well, making sure to remove any grit or dirt that may be trapped between the knobs, and cut them up in even chunks (the smaller the chunks, the faster they'll cook).
4. Add the sunchokes to the leeks. Add the broth. Bring to boil. Cover, and lower the heat. Simmer until the chokes are tender 15 to 20 minutes.
5. Puree the soup using an immersion blender, or transfer to a blender in small batches to avoid hot overspill, and process until smooth. Use milk as necessary to puree. Add back to the pan, add the rest of the milk. Taste, add salt & pepper to taste, and cooked until warmed to the desired temperature.
6. Ladle into bowl. Grind some pepper and sprinkle your favorite herb on top.

* save them for when you make stock; they freeze fine!

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