

Mushroom Potato Leek Soup

2 lrg. Leeks-sliced thin or chopped, white part mostly
2 sm onions, chopped fine
2 cups mushrooms-chopped
1 T rosemary, thyme,
1 t sage leaves
2 cups potatoes-diced
1 stick of butter
1 cup of light cream or
1 1/2 c. whole milk
3 or 4 cups chicken broth
Salt and pepper to taste

Saute Mushrooms and herbs in butter until starting to brown. Set aside. Saute leeks, onions, and potatoes in butter, stirring to prevent burning. Add broth, mushrooms and spices. Bring to a boil, then reduce heat. Simmer 30 minutes or until potatoes are tender. Add cream. Serve with bread. Serves 6 to 8.