

Carrot Vichyssoise

Francie Potter



Ingredients

3 tablespoons butter

1½ pounds carrots,
peeled and sliced

2 leeks (white part only)
sliced

1¾ pounds boiling
potatoes, peeled and cut
into ½-inch cubes

1 teaspoon minced fresh
thyme OR ½ teaspoon
dried, crumbled

7 cups chicken stock OR
canned broth

½ cup dry vermouth

2 cups half and half (or
use whipping cream)

salt and ground white
pepper

fresh lemon juice

minced fresh thyme

Directions

Melt butter in heavy, large saucepan over medium-low heat.

Add carrots and leeks: cook until leeks are tender, stirring occasionally, about 10 minutes.

Mix in potatoes and thyme; add stock and vermouth.

Simmer until potatoes are tender, about 25 minutes.

Puree soup in batches in food processor (or use hand-held stick blender).

Return to saucepan; add half and half.

Season to taste with salt, pepper, and lemon juice.

Stir over medium heat until warmed through.

Garnish with minced fresh thyme and serve.

Can serve in cups. Makes 12 servings.

* Option: Can be prepared up to two days ahead. Cover and refrigerate.