

Leek and Potato soup

Ingredients

- 1-2 Leeks roughly chopped
- 1 Celery stick
- 2-3 Medium Potatoes
- 1 Medium Onion
- 2 Bay leaves
- 1tsp Sage, Thyme, oregano or whatever
- 1tsp Celery salt

Salt and black pepper to taste

Method

1. Fry off the onion and celery until soft
2. Cover pan and put on low heat for about an hour
3. Put the potatoes until 3 parts boiled
4. Add to the onion and leeks
5. Generously cover with enough stock and potato water
6. Simmer for 20 minutes
7. Blitz and serve