

Chef Heidi's Mushroom Leek Soup



Ingredients:

1 stick of butter

2 TB of olive oil

2 leeks, dark green and root part removed. Split lengthwise, washed and roughly chopped

2 ea clove of garlic minced

1 pound of assorted mushroom, wiped clean of dirt (do not wash) and roughly chopped

1 each medium size Yukon gold potato, peeled and cut into ¼ inch chunks

2 TB tomato paste (I get the tube so you don't have to fret about what to do with the rest of the can)

½ cup of dry sherry, vermouth or white wine

¼ cup of miso or 2 parmesan cheese rinds

1 ea carton of low sodium veggie stock or 1 quart of water or 1 quart of porcini stock

1 bunch of fresh thyme leaves

Salt and Pepper, lemon juice or splash of sherry vinegar to taste

Half and half optional

Croutons optional

Crème fraiche and chive garnish optional

Directions

In a large stainless steel pot, on medium heat, add the 2 fats and melt. When melted, add the leeks and saute until completely soft. Add a few pinches of salt. Add the garlic and all the mushrooms and continue to saute until all mushrooms are soft. Add the tomato paste and the booze of choice and continue cooking and stirring for another minute or two. Need to get some caramelization on the tomato paste and the alcohol to burn off before adding the rest of ingredients. Next add the stock, potato, and the parmesan cheese rinds or miso if using. Add another teaspoon of salt and bring to a boil. Add about 2 teaspoons of the thyme leaves...no stems. Simmer until potato is soft. Pull the parmesan rind if using and puree the soup in a blender until very smooth. At this point if the soup is really thick you can thin with water and a wee bit of half and half. Season as you like with salt, pepper and your acid of choice.