

## Potato Leek Kale Soup

*serves 8*

3 tablespoons butter

1/2 pound leeks (white & light green parts), halved  
lengthwise & sliced 1/8 inch

2 pounds russet potatoes, not peeled, diced 1/4 inch

2 cups dry white wine

2 quarts chicken stock

4 ounces kale, chopped 1/4 inch

1 cup whole milk

In large stockpot, sweat butter & leeks covered over low heat until translucent. Increase heat to medium, add potatoes & wine and simmer, uncovered, 5 minutes. Add stock, bring to simmer, reduce heat, and cover; simmer, stirring occasionally, 15 minutes. Add kale and simmer, covered, 10 minutes. Add milk and simmer, covered, 5 more minutes. Taste for salt and serve.

