

6 Leek and Potato Soup.

2oz each	onion and celery finely shredded
8oz	leek finely shredded
8oz	potato cut into small pieces
2oz	butter or margarine
2oz	flour
1 ½ pt	water
1	vegetable stock cube
½ pt	milk
	seasoning
	chopped parsley

Method

1. Cook all of the vegetables in the butter without colouring. A lid on the pan will help.
2. Stir in the flour
3. Stir in the water and add the stock cube - bring to the boil and simmer for thirty minutes.
4. Add the milk and bring back to the boil. Allow to simmer for another ten minutes
5. Season with salt and freshly milled pepper - take care not to add too much salt as the stock cube is already salty.
6. Sprinkle with chopped parsley when serving.

