Potato Leek Soup

Yield: 20 each 6 oz bowls

Ingredients:

- 5 lbs bag Reser's® Special Request™ Creamy Deluxe Mashed Potatoes with Pepper (71117.14446)
- 1/4 cup Butter
- 4 cups Leeks, sliced lengthwise, washed, and sliced into 1/4-inch thick half-moons (white and light green parts only)
- 1 quart Chicken stock
- 2 cups Whole milk
- 2 each Bay leaves
- 2 tsp Kosher salt
- 1/2 cup Green onions, thinly sliced on the bias for garnish

Directions:

1. Melt butter in a heavy-bottomed 8-quart stockpot.
2. Add sliced leeks and kosher salt and cook over low heat stirring often until the leeks are softened but not browned, 6-8 minutes.
3. Reduce heat and add Reser's Special Request Creamy Deluxe Mashed Potatoes, chicken stock, milk, and bay leaves and whisk until fully incorporated.
4. Heat over medium-low heat for 20-25 minutes, stirring occasionally.
5. Take off the heat and puree with an immersion blender.
6. Check the seasoning and place in a bain-marie for service.
7. Garnish each serving with thinly sliced green onions.

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