



Amanda's  
Atomic  
Home

Bringing the food,  
fashion,  
and  
decor of the  
Mid-Century  
to today  
through a  
delightful blog.

[www.amandasatomic.com](http://www.amandasatomic.com)



## POTATO LEEK SOUP

- 3 Tablespoons Fat
- 1 Cup Sliced Leeks
- 4 Cups Cold Water
- 1 Bay Leaf
- 2 Tablespoons Chili Sauce
- 2 Medium Potatoes, Diced
- 1/2 Small Onion, Grated
- 1/4 Cup Chopped Celery
- 2 Tablespoons Minced Parsley
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 Cup Milk

## DIRECTIONS

1. Melt fat, add leeks and cook but do not brown; add water, bay leaf and chili sauce.
2. Cover and simmer for 20 minutes.
3. Add potato, onion, celery, parsley, salt and pepper.
4. Cook until potatoes are soft.
5. Add milk and heat to boiling.
6. Serve hot with croutons.