

Potato and Cheese Soup

Ingredients:

4-6

<i>3 tablespoons butter</i>	<i>2 cups milk</i>
<i>2 leeks, thinly sliced</i>	<i>1/2 cup Cheddar cheese, grated</i>
<i>4 large potatoes, peeled and diced</i>	<i>salt and white pepper to taste</i>
<i>5 cups water</i>	<i>paprika</i>

- 1. Melt the butter in a soup pot. Add the sliced leeks and sauté them for about 2 minutes on low heat. Add the diced potatoes and continue sautéing for another minute continually,*
- 2. Add the water and cook over moderate heat, covered, for 30 minutes, or until the vegetables are soft.*
- 3. Add the milk, cheese, salt, pepper, and paprika, and bring the soup to a boil. Turn off the burner and let the soup stand, covered, for 10 minutes. Serve hot.*

This is an idyllic wintry soup, both light and robust, a happy marriage between the potato and cheese. For a bit of extra strength and flavor, add 1 teaspoon of cognac per serving. Although the soup is particularly appetizing during the winter months, it is also appropriate in early spring and fall,