

## Seasonal Eating



# Leek and Sausage Soup

- 1/4 cup olive oil
- 1/2 pound smoked sausage or Polish sausage
- 3 cups cleaned and sliced leeks (about 4-5 leeks)
- 3 tablespoons finely chopped celery and leaves
- 4 cups chicken broth or vegetable broth
- 1 cup milk
- 1/4 teaspoon black pepper
- 1/4 teaspoon kosher salt
- 1/2 cup grated parmesan cheese

Heat oil in a large Dutch oven. Brown sausage in oil for about 3-4 minutes or until lightly browned on all sides. Add the leeks and celery and sauté until softened, about 5 minutes. Add chicken broth and bring to a boil. Reduce heat, cover and simmer for 25-30 minutes, stirring occasionally. Remove sausage links to a cutting board and slice. Pour soup into a food processor or blender and carefully puree in batches, being careful with the hot liquid. Return to the pan. Add milk, pepper and salt and heat thoroughly, seasoning with more salt or pepper as desired. Pour into serving bowls and top with sausage slices and parmesan cheese.