



Cream of Turnip, Potato and Leek Soup

4 leeks (tender parts) thinly sliced

5 cups of broth

3 large turnips - peeled and cut into cubes

1/4 cup of light butter (or whatever type you use)

**Approximately 6 small/medium potatoes (probably about 2lbs)
- peeled and cut into cubes**

1 cup of 1% milk (or whatever kind of milk you have on hand)

Lots of fresh ground pepper to taste

Melt butter over medium heat and add the veggies; stir to coat. Reduce heat to low, stirring every once in awhile, cover & cook veggies for 30 minutes. Add broth.

Increase heat to medium, cover & simmer for 45 minutes, until veggies are utterly tender.

Take pot off the stove and use a potato masher to break down the veggies & then a

hand-immersion blender to puree soup. (You could also use a food processor/blender).

Return soup to stove and add the 1 cup of milk, stirring to blend.

Add the pepper to taste and enjoy.

Submitted by Lisa Brook

