

Irish Watercress Soup

adapted from multiple sources

serves 8

1 Tablespoon butter

1 teaspoon olive oil

2 leeks, washed and diced

1 large onion, diced

1 clove garlic, minced

2 pounds russet potatoes, peeled and diced

1 quart broth (chicken or vegetable)

1 quart milk (I used low-fat, but you can up the fat content if you want a richer soup)

3 bunches watercress, washed

salt and pepper

Heat the oil and butter in a large pot over medium heat. Saute the leeks, onion, and garlic until translucent and soft. Do not brown. Season with salt.

Add the broth and potatoes. Bring mixture to a boil, then reduce heat and simmer until potatoes are tender (about 20 minutes). Add milk and watercress. Bring to a boil and simmer for 5 minutes.

Blend soup using an immersion blender or counter top blender. Season with salt and pepper. Serve with [crusty bread](#).

Note: Soup can be made one day ahead. Cool, cover, and refrigerate, then reheat when desired.