**Leek & Potato Soup Submitted by Margaret Wick, TLC**

From The Victory Garden Cookbook by Marian Morash 1982

Ingredients

 4 oz butter

 5 cups cleaned & chopped leeks (see leeks prep below)

 2 stalks celery, chopped

 1 large onion, chopped

 3-4 cups roughly chopped potatoes

 2 qt chicken stock or water

 1-2 cups heavy cream

 Salt and freshly group pepper

Leeks Prep

1. Trim and discard root and dark green leaves.
2. Cut trimmed leek in half lengthwise, then slice crosswise into ½ inch think pieces.
3. Rinse cut leeks thoroughly to remove dirt.

Directions

Melt the butter in a saucepan, add the leeks, celery, and onion, and stew slowly until golden and soft, about 10 minutes. Don’t let the mixture brown. Add potatoes and chicken stock or water; cover and bring to a boil. Reduce the heat and simmer until potatoes are cooked through -anywhere from 20-40 minutes, depending on the potatoes’ age and how finely they’re chopped. Mash vegetables or roughly puree in a food processor or food mill. Heat the cream and add to the soup, along with salt and pepper to taste (Serves 4-6)

**Easy Chicken Tortilla Soup Submitted by Amanda Backsen**

From the Taste of Home Everyday Light Meals

Ingredients:

 1 can refried beans

 1 can of black beans

 1 can (14.5 oz) chicken broth/stock

 1 ½ cups frozen corn (can just freeze can of corn for about a half hour)

 ¾ cup chunky salsa

 ¾ cup cooked chicken

 ½ cup of water

 2 cups cheese (divided)

 Tortilla chips

Directions:

In a large saucepan, combine first seven ingredients. Bring to a boil. Reduce heat; cover and simmer for 10minites. Add 1 cup cheese; cook and stir over low heat until melted. Crumble tortilla chips on top if desired, or dip, or leave out all together. WE like to make cheese quesadillas as a side.