



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

LOVAGE VICHYSOISE

SERVES 4-6

3 tablespoons butter
1 leek, white and light green parts, chopped
1 medium yellow onion, peeled and chopped
2 cloves of garlic, minced
1 quart chicken broth - unsalted
3 medium Russet potatoes, peeled and diced
1 large bunch (2 oz) lovage leaves (chopped fine)
1 teaspoon sea salt
½ teaspoon freshly ground pepper

THE STEPS:

- Melt the butter in a heavy-bottomed stock pot over medium-high heat.
- When it froths, reduce the heat to medium and stir in leek, garlic and yellow onions.
- Sauté until fragrant, about five minutes.
- Pour in chicken stock and stir in chopped potatoes.
- Simmer, covered, about thirty minutes or until potatoes are tender.
- Stir in lovage and simmer, covered, a further five or six minutes.
- Remove from heat and blend in batches in your food processor or use an immersion blender.
- Season with sea salt and freshly ground pepper.
- Swirl in a spoonful of sour cream and serve.

THE LOVE: Unlike many soups, this one is best served the day it's made!