

## Faux Creamy Potato Soup

### INGREDIENTS

4 med red potatoes, peeled and diced	1 medium onion, chopped
1 large or 2 small garlic cloves, minced	2 tsp Olive oil
1 med leek, rinsed and chopped, using only the white and light green parts	1-12oz or 16oz pkg soft (kinogoshi) tofu
4 cups vegetable or chicken stock	optional garnishes (see below)
salt and pepper to taste	

### DIRECTIONS

1. Heat the olive oil in a heavy bottom stock pot or Dutch oven over medium heat.
2. Add the onion, garlic, and leek. Sauté until they are softened and the onions are translucent.
3. Add stock and potatoes, increase the heat, and bring to a boil.
4. Reduce heat to simmer and cook until the potatoes are softened.
5. Working in batches, puree the soup in a blender or food processor with the tofu, which will turn the soup a lovely creamy color.
6. Add salt and pepper to taste.

You can garnish with grated cheese, bacon bits, soup cream, plain yogurt, chopped chives or scallions, or anything else you want. This goes nicely with a soft red table wine and a salad.

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