

## **FARMHOUSE VEGETABLE SOUP**

*(The Irish Pub Cookbook)*

4 Tbsp. butter  
1 small onion, chopped  
2 leeks (white parts only), washed and sliced  
2 parsnips, peeled and sliced  
2 medium potatoes, peeled and cut into 1-inch pieces  
2 carrots, peeled and sliced  
4 cups vegetable broth  
2/3 cup half and half  
3 Tbsp. minced fresh flat-leaf parsley  
salt and pepper

In a stockpot or large saucepan over medium heat, melt the butter. Add the onion and leeks, cover, and cook, stirring once or twice, for 5-7 minutes, or until the vegetables are soft but not browned. Add the parsnips, potatoes, carrots and stock or broth, cover and cook for 25-30 minutes, or until the vegetables are tender. Remove from the heat and let cool for 10 minutes.

Working in batches, transfer the soup to a food processor or blender and puree until smooth. (Or puree in the pot with an immersion blender.) Return the soup to the pot, whisk in the half-and-half, and season with parsley, salt and pepper. Simmer until heated through.

To serve, ladle the soup into shallow bowls.

Serves 4-6.

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