

# Leek Cauliflower Soup

- 1 Tbsp. olive oil
- 1.5 Tbsp. butter
- 1 large leek, cut into 1 inch pieces
- 1 medium head cauliflower
- 2 cloves garlic, chopped
- 4 cups vegetable broth
- Salt and fresh-ground pepper to taste
- ½ cup heavy cream (optional)

Heat the olive oil and butter in a large pot over medium heat, and saute the leeks, cauliflower, and garlic for about 10 minutes. Stir in the vegetable broth, and bring the mixture to a boil. Reduce heat, cover, and simmer 45 minutes.

Remove the soup from heat. Blend the soup with an immersion blender or hand mixer. Season with salt and pepper. Mix in the heavy cream, and continue blending until smooth.

**Nash's**  
Farm Store

Nash's Farm Store • 4681 Sequim-Dungeness Way, Sequim WA 98382 • 360-683-4642  
Open DAILY. 9 a.m. to 7 p.m. • [www.nashsorganicproduce.com](http://www.nashsorganicproduce.com)