



Oma's Leek Soup Recipe

Ingredients:

- 1½ lb leeks
- 1 lb lean ground beef
- 2 Tbsp olive oil
- 3½ cups beef broth
- 1 can mushrooms (undrained)
- 3 oz package cream cheese, cubed
- salt, pepper

Instructions:

1. Cut away the dark green leaves an inch or so above the white part of the leeks. Cut leeks into ¼" - ½" slices (rings). Put these into a large bowl of water. Separate leek slices with fingers and swish around to remove dirt and sand. Scoop out leeks and drain in a sieve.
2. In a large saucepan, brown ground beef in olive oil.
3. Add leeks, frying for several minutes. Add beef broth and mushrooms.
4. Simmer, covered for 15 minutes.
5. Remove from heat. Add cream cheese, stirring to melt.
6. Season with salt and freshly ground pepper and serve.
7. Makes 4 servings