



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Potato, Green Cabbage, and Leek Soup with Lemon Crème Fraiche –**

**½ cup crème fraiche or sour cream  
1 tbl. fresh lemon juice  
¼ tsp. finely grated lemon peel  
2 tbl. butter, divided  
1 tbl. extra virgin olive oil  
6 cups diced green cabbage (1/2 inch dice; from about ½ medium head)  
3 cups chopped leeks (white and pale green parts only; 3 to 4 large)  
3 garlic cloves, pressed  
3 cups ½-inch cubes peeled Yukon Gold potatoes (about 1 ¼ lbs.)  
1 2x2-inch piece of Parmesan cheese rind (optional)  
1 bay leaf  
6 cups (or more) low-salt chicken stock  
2 tbl. chopped fresh chives**

- 1. Whisk crème fraiche, lemon juice, and lemon peel in small bowl to blend. Cover and chill.**
- 2. Melt 1 tbl. butter with 1 tbl. olive oil in heavy large pot over medium-high heat. Add cabbage; sprinkle lightly with salt and freshly ground black pepper and sauté until cabbage is almost tender but not brown, 6 to 8 minutes. Using slotted spoon, transfer 1 cup cabbage to small bowl and reserve for garnish.**
- 3. Add 1 tbl. butter to pot with cabbage; add leeks and garlic. Saute over medium heat until leeks soften slightly, about 3 minutes. Stir in potatoes, Parmesan rind (if using) and bay leaf. Add 6 cups broth; bring to boil. Reduce heat to medium-low; cover and simmer until all vegetables are tender, 20 to 25 minutes. Discard Parmesan rind and bay leaf. Working in batches, puree soup in blender until smooth. Return puree to pot. Simmer until heated through, adding more stock by ¼ cupfuls to thin soup to desired consistency. Season with salt and pepper.**
- 4. Ladle soup into bowls. Top each serving with some of reserved sautéed cabbage. Drizzle crème fraiche mixture over soup; sprinkle with chives and serve.**

***Credit: Bon Appetit***