

Leek Soup with Kielbasa

WHY THIS RECIPE WORKS Potato-leek soup should be hearty and satisfying, with the leeks holding their own instead of fading quietly into the background. For intense flavor, we cooked a full pound of leeks in a covered saucepan until they were meltingly tender and offered concentrated onion flavor. Cutting the leeks and potato into substantial pieces contributed a satisfying texture; this also helped the potato remain intact instead of disintegrating into the soup. Adding slices of kielbasa turned our soup into a meal, offering big, meaty bites in every spoonful.

SERVES 2

Four ounces of cooked ham, cut into ½-inch pieces, can be substituted for the sausage, if desired. Serve with crusty bread.

- 1 tablespoon unsalted butter
- 4 ounces kielbasa sausage, sliced ½ inch thick
- 1 pound leeks, white and light green parts only, halved lengthwise, sliced 1 inch thick, and washed thoroughly
- ¼ teaspoon minced fresh thyme or pinch dried
- 1 tablespoon all-purpose flour
- 3 cups chicken broth
- 1 red potato (6 ounces), unpeeled, cut into ¾-inch pieces
- Salt and pepper

1. Melt butter in medium saucepan over medium-high heat. Add kielbasa and cook until browned, about 5 minutes; transfer to bowl.

2. Add leeks to fat left in saucepan; cover and cook over medium heat, stirring occasionally, until leeks are tender but not mushy, about 15 minutes. Stir in thyme and cook until fragrant, about 30 seconds. Stir in flour and cook for 1 minute.

3. Slowly whisk in broth, scraping up any browned bits. Stir in kielbasa and potato, bring to simmer, and cook until potato is tender, about 15 minutes. Season with salt and pepper to taste, and serve.



We cut the leeks and potato into big chunks for a hearty, meaty, cozy soup.

TASTING KIELBASA

We tasted six smoked kielbasas plain and in French-style pork stew. Our favorite, **Wellshire Farms Smoked Polska Kielbasa**, is made entirely of roughly chopped, naturally smoked pork. The “deeply smoked,” “distinctive garlicky flavor” and “nice coarse texture” of this sausage won us over when we sampled it plain. In stew, it lent a “meaty, smoky taste,” “contributing serious flavor to the dish.”

