



Chef Tad's Vichyssoise

Servings: 4

- 1-1/2 leeks — washed and finely chopped
- 1 small onion — finely chopped
- 1/2 ounce butter
- 1-1/2 large potatoes — peeled and sliced
- 1/8 gallon chicken stock
- Salt
- 1/16 gallon milk
- Fresh ground black pepper
- 4 fluid ounces whipped cream — whipped to soft peaks
- Fresh chives — chopped, to garnish



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

Sauté the leeks and onions in the butter over a gentle heat until translucent but not brown. Add the potatoes, stock and 1 teaspoon of salt and boil for 30 to 35 minutes. Put the mixture in a blender or through a sieve and return it to the heat. Add the milk. Season with salt and pepper, increase the heat and bring the mixture just to a boil. Remove from the heat, cool and then chill in the refrigerator for at least 2 hours. Fold in the heavy cream, sprinkle with chopped chives and serve immediately.

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