

## **Cream of Onion Soup**

Ruth Bakalar

The Complete Potato Cookbook

**2 medium potatoes, peeled and diced**  
**1 white part of leek, cut into thin slices**  
**1 large onion, diced**  
**sprig parsley**  
**4 cups water**  
**salt and pepper to taste**  
**1 large onion, cut into thin slices**  
**2 tablespoons butter**  
**1/2 cup cream**  
**chopped parsley for garnish**

In a saucepan with water, combine the diced onion, potatoes and leek with a few sprigs of parsley and salt and pepper.

Bring to a boil and simmer 30 minutes until vegetables are soft.

Force soup through a sieve to remove unneeded roughage.

In another saucepan, saute' onion slices in butter until translucent and beginning to turn golden.

Add onion and butter to soup puree' and simmer for 5 minutes.

Heat cream and stir into soup. Add salt and pepper to taste.

Place soup in bowls and garnish with parsley.

---

Per Serving (excluding unknown items): 771 Calories; 53g Fat (60.7% calories from fat); 11g Protein; 67g Carbohydrate; 8g Dietary Fiber; 167mg Cholesterol; 328mg Sodium. Exchanges: 3 Grain(Starch); 3 1/2 Vegetable; 10 1/2 Fat.