

BURNS NIGHT MENU - STARTER

Cock-a-leekie Soup

6 Leeks, washed & sliced
2 pints Chicken Stock
5 floz Cream
3 tbsps Butter
Salt & Pepper

Method

Saute the leeks in the butter until softened and add the chicken stock. Simmer for 15 minutes and then add the cream. Simmer for a further 5 minutes. If you want a smooth soup then liquidise before adding the cream.

If you'd like to add some chicken pieces to the soup then shred some cooked dark and light meat and add to your soup when you add the cream.



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