



**NEW EPISODES
MONDAYS
AT NOON EST**

"Getting Out of Hot Water" Leek Soup

**4 qts. Fresh cold water
2 to 2 1/2 lbs. beef or venison with bone in
1 tbs. salt
12 large leeks
1 medium to large carrot
1 medium to large celery stalk
3 bay leaves
1/2 stick butter
Black pepper**

Place meat water, salt in pot and bring to a slow rolling boil. Add celery with leaves, bay leaves and leek leaves from 6 leeks. Add carrot celery and simmer for 2 to 3 hours (don't allow to get to a rolling boil) Take the other 6 leeks, separate the bottoms and cut tops into pieces. Heat butter till it covers the bottom of the pan by 1/8 inch. Add leeks tops, cover and fry for 10 minutes. Add 1 cup stock and pepper to fried leeks; simmer 25 minutes. Remove main kettle of soup from heat; remove meat and strain. Combine both soup mixtures together; heat for 10 minutes; serve

Simmer means to cook in 185-degree liquid until bubbles begin to break surface.