

## CHINESE NOODLE SOUP

3 cups chicken stock  
2 garlic cloves, smashed  
½" ginger piece, cut into 3 slices  
1 ½ tbsp. soy sauce  
2 tsp. sugar  
1 ½ tbsp. Chinese cooking wine  
½ tsp. toasted sesame oil

### Toppings and Noodles:

6 oz. fresh egg noodles  
2 large bok choy or other vegetables of choice\*\* (see below)  
1 cup shredded cooked chicken (or other protein of choice)\*\* see below  
1 scallion, green part only finely sliced

1. Place broth ingredients in a saucepan over high heat. Place lid on, bring to a simmer then reduce to medium and simmer for 8-10 minutes to allow the flavors to infuse.
  2. Meanwhile, cook noodles according to packet directions.
  3. Cut bok choy in half or quarters. Wash thoroughly. Add to broth and cook for 5 minutes.
  4. Remove garlic and ginger from soup.
  5. Place noodles in bowls. Top with chicken and bok choy. Ladle over soup. Garnish with green onions. Great served with chili paste.
- Serves 2

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1. Any Chinese vegetables may be used. Carrots – sliced on the diagonal; bean sprouts or green beans. Vegetables may be added to broth or steamed separately.
2. Cook proteins separately. Egg is a great protein to use, just whisk it lightly, pour it in and whisk to create egg ribbons. You can also fry an egg and place it on top.

## CREAM OF LEEK AND POTATO SOUP

3 tbsp. unsalted butter  
4 medium leeks, cleaned and cut into ½ inch chunks  
2 medium onions, sliced thin  
3 tomatoes, peeled, seeded and diced or 1 14 oz. can diced tomatoes  
4 medium potatoes, peeled and cut into ½ inch cubes  
4 cups chicken broth  
Salt and pepper to taste  
2 tsp. sugar  
2 cups half and half  
chopped parsley

1. In a 3 quart stock pot melt the butter and gently sauté the leeks and onions until wilted, about 5 minutes.
2. Add the tomatoes and simmer until “mashed”, about 25-30 minutes.
3. Add the potatoes, chicken broth, salt and pepper to taste and sugar. Simmer, covered, on low heat until the potatoes are tender about 30 minutes.
4. Before serving, add the cream and top with some chopped parsley and croutons.

Serves about 8-10.