

# Chestnut and Leek Soup

*This recipe makes approximately 9 cups of soup*



## Ingredients

**1 ½ tbsp** unsalted butter  
**2** medium leeks, white and light green parts only, chopped  
**1 stalk** celery, chopped  
Kosher salt and ground black pepper  
**4 cups** Stock of choice, I prefer chicken, plus more if desired  
**3 - 5.2 oz pkgs** whole peeled and roasted chestnuts.  
**1 tsp** fresh thyme, chopped  
**2** bay leaves  
**1 cup** half-and-half  
**2 tbsp** bourbon  
**Pinch** nutmeg

## Directions:

1. Melt the butter in a large Dutch oven or saucepan over medium heat.
2. Add the leeks and celery, season with salt and pepper, and cook for 7-8 minutes, stirring occasionally, until softened.
3. Pour in the stock, chestnuts, thyme, and bay leaves.
4. Bring the mixture to a boil, then reduce heat and simmer for 20-25 minutes until flavors are blended.
5. Remove and discard the bay leaves.
6. Use an immersion blender directly in the pot to blend the soup until smooth.
7. Stir in the half-and-half, bourbon, and nutmeg. If too thick, thin with additional stock.
8. Allow the soup to cool completely.
9. Pour onto a parchment-lined tray and use dividers set to 40 portions. (Rehydration instructions assume 2 trays were used)
10. Freeze until solid.
11. Freeze dry (cycle time was about 36 hours).

## Rehydration:

To rehydrate one 1½ cup serving of soup, combine 13 divided portions with about 1½ cups of hot water, stirring well until smooth. Let the soup sit for a few minutes to fully rehydrate before serving.

## Notes:

The serving size is 1 ½ cups of soup, there are approximately 6 servings. You can also rehydrate using stock instead of water. Soup is excellent when garnished with fresh thyme, chives, or parsley.

You may wish to powder this soup for storage, you can use the portions to help package individual servings then lightly crush with your hands before sealing.

## Nutritional Value Per 1 serving

Calories: 274 Protein: 5 g Fat: 9 g Carbohydrates: 41 g Sugar: 12 g Fiber: 6.5 g