**Sunchoke Soup**

**INGREDIENTS:**
- ¼ cup unsalted butter
- 8 leeks, white and light green parts only, cleaned and sliced
- 2 medium russet potatoes, peeled and thinly sliced
- 5 lbs sunchokes, scrubbed very clean
- 1 tbsp coarse salt
- 6 cups chicken broth
- 1 cup heavy cream

**METHOD:**

Melt butter in a large saucepan over medium heat. Add leeks and cook, stirring, until soften, for about 10 minutes.

Add potatoes, sunchokes, salt, and broth; simmer until potatoes are tender, about 30 minutes.

Transfer mixture to the jar of a powerful blender; blend until smooth. Add heavy cream and nutmeg; season with white pepper.

Return to stove and gently heat over medium-high heat until warmed through. Serve garnished with sunchoke chips and pomegranate.

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