
Cock-A-Leekie Soup

From the Manassas Gourmet Club Dinner
"An English Holiday"

Quantity	Ingredients	Preparation Notes
5 C	Water	Combine water and barley in a large saucepan.
1/2 C	Pearl Barley, uncooked	Bring to a boil, then cover and reduce heat, simmering for 30 minutes
6	Medium Leeks (3 - 4 lbs)	Drain and set aside
2 Tbsp	Butter or Margarine, melted	Remove and discard root, tough outer leaves and
6 C	Canned, Diluted Chicken Broth	tops of leeks to where the dark green begins to turn pale.
1 C	Half & Half	Cut leeks into 1/4" slices
1 tsp	Salt	sauté leeks in butter in a large Dutch oven for 3 - 4 minutes.
1/8 tsp	Pepper	Stir in 3 cups of the broth
	Fresh Parsley, chopped	Bring to a boil, cover and reduce heat simmering for 12 - 15 minutes or until leeks are tender
		Add reserved barley and remaining 3 cups of broth
		Cover and cook over med-low for 30 - 35 minutes
		or until barley is tender then remove from heat
		Stir in half and half, salt and pepper
		Ladle into individual bowls and garnish with parsley.