

## **Mock-a-leekie Soup**

Ann Campbell

1 large onion  
5 carrots, diced  
1 potato, diced  
2 leeks  
4 chicken or vegetable bouillon cubes (I use Knorr) – chicken broth in a can works too.  
1 tbsp. butter  
salt and pepper, parsley, other seasonings  
Optional: add cheese to soup once served in bowl

I call this mock-a-leekie because it's a quick version of cock-a-leekie soup or chicken and leek soup.

Saute the onion in butter. Add the vegetables, then 2 or 3 quarts of water with the bouillon cubes. Bring to the boil, then reduce to simmer for 30-45 minutes, until vegetables are tender.

Serve piping hot with parsley and possibly grated cheese if you like.

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