

# Potage Saint-Nicholas

Lady Kirsten Munro

2 Leeks or Onions  
5 Medium Carrots  
2 Turnips  
5 Parsnips  
1/2 Medium Cabbage  
4 Tbls Butter  
1 Tsp Salt or to Taste  
4 Qts Water  
1/3 Cup Minced Chervil  
Croutons (optional)

Peel and dice the vegetables. Shred the cabbage. Melt the butter in a large soup pot. Add the vegetables, salt, and stir. turn off the heat, cover the pot, and let rest for 15 to 20 minutes. Add the water and bring the soup to a boil. Reduce the heat to low to medium, cover the pot, and cook slowly for 30 to 40 minutes. Stir from time to time. When the soup is done, puree in a blender or food processor until smooth and creamy. Serve hot, garnished with croutons and chervil.