

## JACKSON SOUP

Makes about 1 1/2 gallons; serves 8 to 10

The delicate flavor of the leeks is enhanced when the soup is made a day in advance, chilled, and reheated before serving. A glass of Chablis and a hunk of warm, crusty French bread are the perfect accompaniments.

This soup will keep for four days in the refrigerator and a month in the freezer.

Salt to taste

9 large baking potatoes, peeled and cut into medium dice

2 leeks, cleaned and finely diced (white and green parts)

1 1/2 pounds smoked ham, cut into medium dice

2 cups whole milk

2 cups all-purpose flour

Freshly ground white pepper to taste

Pour 1 1/2 gallons of water into a stockpot and season with salt.

Add the potatoes to the water and bring the mixture to a boil.

Reduce the heat to medium and cook the potatoes at a low rolling boil for 5 minutes.

Stir in the leeks and ham, and continue at a low rolling boil for 10 minutes, or until the potatoes are soft.

In a mixing bowl, make a cold roux by whisking the milk and flour together until smooth.

Add the cold roux a little at a time to the simmering soup, stirring continuously.

Cook over medium heat for about 20 minutes, or until the soup has thickened.

Season to taste with salt and white pepper.