

**Mushroom Leek and Potato Soup**  
**Serves 4-6**

**Ingredients:**

2 large leeks, white part only, sliced into 1/4-inch rounds  
2 eight-ounce packages sliced mushrooms  
1 cup dry white wine  
1/4 cup chopped fresh dill  
6 cups water  
1 package **Wellness Forum Health's Large Potato Soup Mix**

**Instructions:**

- Saute the leeks and mushrooms in a large saucepan over medium heat for 10 minutes until the leeks start to brown. Add water 1 to 2 tablespoons at a time as needed to keep the vegetables from sticking to the pan.
- Add the dry white wine, increase the heat to medium high, and let it cook until the wine has reduced by half.
- Add the fresh chopped dill, and water and bring the mixture to a boil.
- Remove the mixture from the heat, add the soup mix, and let it rest for 5 minutes before serving.