

## Wild Mushroom Potato Soup

This Hearty soup and a salad make a great meal, or the perfect starter to a long, slow leisurely dinner. Serves 6 to 8

3 large leeks, thinly sliced

2 large carrots, diced

3 celery stalks, diced

1 pound wild mushrooms--Chanterelles, Oyster, Shiitake, or a combination

1 cup dry white wine

8 cups vegetable broth made with **Wellness Forum Health's Certainly Not Chicken Broth**

2 tablespoons fresh minced dill

1 teaspoon dried thyme

2 pounds Russet potatoes, peeled and diced

1 package **Wellness Forum Health's Large Potato Soup** mix

Sea salt and black pepper to taste

fresh dill weed, for garnish (optional)

- Saute the leeks, carrots, celery, and mushrooms in a large saucepan over medium heat for 8 minutes. Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking to the pan.
- Add the **Certainly Not Chicken Broth**, dill, thyme, and potatoes. Cover, and cook 20 minutes, or until the potatoes are tender.
- Add the **Large Potato Soup** mix, season with sea salt and black pepper, and cook another 5 minutes.
- To serve, ladle the soup into bowls and garnish each bowl of soup with fresh dill.