**Rustic Potato-Leek Soup**  
Adapted from The Complete America's Test Kitchen TV Show Cookbook  
Serves 6  
  
6 Tablespoons unsalted butter  
4-5 pounds leeks (approximately 4-5 leeks), white and light green parts only, halved lengthwise, sliced crosswise 1-inch thick and rinsed thoroughly (about 11 cups)  
1 Tablespoon unbleached all-purpose flour  
5 1/4 cups low-sodium chicken broth  
1 3/4 pounds red potatoes (about 5 medium), peeled and cut into 1/2-inch pieces  
1 bay leaf  
Table salt and ground black pepper  
  
Melt butter in a Dutch oven over medium heat and add the leeks. Cover and cook, stirring occasionally, until the leeks are tender, about 15 minutes.   
  
Add the flour and stir until everything is combined.  
  
Gradually add chicken broth while whisking. Add potatoes pieces and bay leaf. Bring soup up to a boil. Once boiling reduce to a simmer. Cover the Dutch oven and simmer the soup for about 7 minutes. Now completely turn off heat and let everything sit covered for about 15 more minutes. The potatoes should be perfectly tender, not mushy and not hard. Discard bay leaf. Season the soup with salt and pepper.  
  
Soup can be refrigerated for about 3 days.