

## *February Tastes: Harris' Potato Leek Soup*

2/3 stick butter  
2 leeks—trim off roots, then chop only the green part of the leek  
5 medium potatoes—peeled and cubed  
4 quarts chicken stock  
1/4 cup half & half or 1/2 cup milk  
1 teaspoon salt  
1/4 teaspoon white pepper  
1 large broccoli crown—cut into flowerets

In a large pot, melt butter over medium heat.

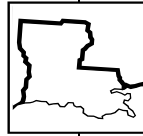
Add chopped leeks and sauté until translucent, which should take about 5 minutes. Do not brown the leeks.

Add chicken stock, potatoes, salt and pepper. Reduce heat and simmer until the potatoes are soft, usually about an hour.

Add broccoli and continue to cook for 3 minutes.

Remove from heat and mix in a blender. Place back in pot and cook on low heat, adding half and half or milk as desired.

Adjust salt and pepper to taste and cook about another 30 minutes. Then enjoy!



## *February Tips: for Business Interruption*

### *Obtaining Proper Documentation Requires Good Communication*

*It isn't enough to ask for the same standardized documentation form each insured. The request must be custom designed, first to the type of business, then to the way the insured conducts their business and, finally, to the way the insured reports financials for their business. An interview with the insured before request can make all the difference.*

*The variety of ways the insured collects and records financial data are numerous. A detailed explanation is often needed to provide the insured with an education regarding their own financials in order to obtain the correct documentation.*

*A qualification process is also essential for prompt recognition of errors in document submission.*

*Wading through inadequate and incorrect documentation only to have to request again and again can add weeks to the process.*