

Leeks

Save the greens for veggie stock! Use the white part directly above the root until it gets green. Sauté in butter and have as a side to truly appreciate the delicate flavor. Substitute for onions for a lighter flavor.

Quinoa, Carrot and Leek Patties

4c quinoa
3 leeks finely chopped
2 carrots peeled & grated
2TBS olive oil
3 eggs
3 sprigs parsley chopped
Salt and pepper

Rinse quinoa under cold running water. Cook in a pot of boiling salted water for 15 minutes. Drain & set aside. In a skillet heat 1TBS olive oil, stir fry the leeks & carrots for 15 minutes, season with salt & pepper. Combine quinoa, carrots, leeks, eggs & parsley. Form into small patties. Heat remaining oil in pan & cook the patties for 3 minutes on each side. Drain patties of any hot oil, transfer to a serving dish. Serve hot, warm or cold with a green salad.

Leek Breakfast Casserole

6c crusty/stale bread cubed
6c packed kale diced
1 ½ c leeks sliced
1c scallions chopped (divided)
1 ½ c coconut milk
1/12 c shredded cheese
3 eggs
1TbS olive oil
1tsp mustard
Salt and pepper

In a saucepan over medium heat cook leeks in olive oil for 7-10 min. Add kale & continue to stir until wilted, removed from heat & pour into mixing bowl with bread crumbs & half the scallions. Whisk together coconut milk, eggs, mustard, salt & pepper. Layer half of bread mixture into a greased casserole dish. Top with half the cheese; add the rest of bread mixture, top with more cheese & scallions. Then pour the milk mixture over it, cover & refrigerate overnight. Next morning, bake uncovered at 400 degrees for 35-40 min.

Leek Potato Soup

1 ¾ c butter
1 onion finely chopped
3 leeks, white part only chopped
1 stalk celery chopped
1 garlic clove minced
1c potatoes peeled & chopped
3c chicken stock
7 ¾ FL Oz heavy cream
2TBS chives chopped

Melt the butter in a large soup pot; add the onion, leek, celery & garlic. Let the vegetable sweat over a low heat until they are softened but not browned. This will take about 12-15 minutes. Add the potato & stock & bring to a boil. Reduce the heat & leave to simmer, cover for 20 minutes. Allow to cool a little before pureeing in a blender or food processor. Return to a clean saucepan. Bring the soup gently back to the boil and stir in the cream. Season with salt & pepper. Serve hot or well chilled, garnish with chives.

Potato Leek Frittata

1 Tbls extra-virgin olive oil

1 leek (white and light-green parts only), halved lengthwise, rinsed well, and thinly sliced (1 cup)

2 cups cooked, cubed, peeled potato

Salt and ground pepper

8 large eggs, lightly beaten

1/2 cup part-skim ricotta

Preheat oven to 425 degrees. In a 10-inch ovenproof nonstick skillet, heat oil over medium high. Add leek and potato, season with salt and pepper, and cook until leek is translucent, about 5 minutes. Add eggs and ricotta, season with salt and pepper, and stir to combine. Cook, undisturbed, until edges are set, about 2 minutes. Transfer skillet to oven and bake until top of frittata is just set, 10 to 13 minutes. Invert or slide frittata onto a plate and cut into 6 wedges. Serve warm or at room temperature. *marthastewart.com

Leek and Potato Gratin

2 lbs. russet or Yukon gold potatoes, peeled and thinly sliced

2 garlic cloves, thinly sliced

2 cups milk

1 Tbls fresh thyme leaves

Salt and fresh ground pepper

4 slices thick-cut bacon

4 large leeks, white parts only, thinly sliced

1 cup grated Gruyere

Combine the potatoes, garlic, milk, thyme, and salt and pepper to taste in a medium size, heavy-bottom saucepan. Simmer over medium heat, stirring occasionally until the potatoes are tender, about 20 minutes. Preheat the oven to 350°F. Grease a 2 quart gratin dish with butter. Cook the bacon in a large cast-iron skillet over medium heat until well browned, about 8 minutes. Drain on paper towels and reserve. Pour off all but 2 tablespoons of the bacon fat. Return the skillet to medium heat. Add the leeks and sauté until tender, about 5 minutes. Crumble in the bacon. *Serving Up the Harvest

Leek and Blue Cheese Toasts

3 cups leeks, cleaned, sliced 1/4-inch thick

2 T butter

1 T olive oil, plus extra for brushing toasts

Salt & pepper

1/2-inch slices of 460 Bread baguette

2 oz. blue cheese, crumbled

Few drops of lemon juice

Sauté leeks with ½ t coarse salt and a few grinds of black pepper. Reduce heat to low, cover with a lid and cook leeks for 25 minutes, stirring them occasionally. Adjust seasoning to taste. While leeks cook, brush bread slices with olive oil and sprinkle with coarse salt. Run under broiler until lightly toasted. You may either spread the cheese you're using on now,

while the toasts are hot, or sprinkle it on at the end. Divide leeks among toasts. Sprinkle with cheese, if you haven't spread it underneath. Add a few drops of lemon juice, if desired. Eat at once or gently rewarm a bit later. -Smitten Kitchen

Leek Mushroom Quiche Feel free to add other Cosmic veggies or Cosmic meat.

6 eggs

Salt & pepper to taste

2 T diced leek

1 T diced onion

4 mushrooms, diced

1 T butter or margarine

Whisk together the eggs, salt & pepper until well beaten. In a large skillet, cook the leeks, onion and mushrooms in butter for about 3-5 min or until onions are soft. Add vegetables to eggs. Pour half the eggs and veggies into the skillet and cook until done, folding in half just before finished. Repeat with the other half of the mixture. (Serves 2)

Leek Vinaigrette

8 medium leeks, trimmed of tough green parts

Kosher salt, to taste

5 T red wine vinegar

2 t Dijon mustard

Freshly ground white pepper, to taste

7 T peanut oil

8 sprigs parsley

1 hard-boiled egg, chopped

Starting about 1" above root end, slice leeks lengthwise, but not all the way through. Bring a 12" deep-sided skillet of salted water to a boil, add leeks, and cook over medium heat until soft but not mushy, about 6 min. Transfer leeks to a large bowl of ice water to stop them from cooking further. Carefully split leeks completely in half lengthwise, and transfer to a rack, cut side down, to drain thoroughly. Whisk vinegar, mustard, and salt and pepper together in a small bowl. Gradually add oil, whisking constantly, until vinaigrette is smooth and creamy. Adjust seasonings & set aside. Remove leaves from 4 of the parsley sprigs, chop leaves, and set aside. Divide leek halves equally among 4 warm salad plates. Drizzle vinaigrette over leeks, and sprinkle with chopped parsley and egg. Garnish each plate with a sprig of parsley. -Saveur

Sautéed Leeks and Carrots

1 T. olive oil

¼ c. dry white wine

Pinch of nutmeg, optional

3 med leeks, white and palest green parts only, chopped and very well rinsed

4 large carrots, peeled and sliced

Salt and freshly ground pepper to taste

Heat the oil and wine in a wide skillet. Add the leeks and carrots, cover, and cook over med-low heat, for about 8 to 10 min, or until tender-crisp. Uncover and sauté, stirring frequently, until the leeks and carrots begin to turn golden. Stir in the nutmeg, if desired, season with salt and pepper, and serve

Potato Leek Gratin

2 leeks

3 Tbsp. butter, divided

3 lbs. Potatoes

Salt and black pepper

6 oz. gruyere or Swiss cheese, grated

Preheat oven to 375°F. Clean and chop the leeks. In a med frying pan over med heat, melt 2 Tbsp. Of the butter. Add the leeks and cook, stirring frequently, until tender, about 3 min. set the leeks aside. Rub a 2-qt. baking dish or gratin pan with the remaining butter. Set the prepared pan aside. Cut potatoes into 1/4-in. slices. Cover the bottom of the dish with 1/4 of the potato slices. Spread 1/2 of the cooked leeks on the potatoes and sprinkle with salt and pepper. Layer another 1/4 of the potatoes. Sprinkle with 1/2 of the cheese. Repeat potato, leek, potato, cheese layers, sprinkling with salt and pepper at each layer. Cover the dish and bake 20 min. Uncover the dish and continue baking until the potatoes are tender when pierced with a fork and the whole thing is a lovely bubbling brown on top, about 25 min. (depending on how fresh the potatoes are cooking time may take as long as 90 min.—cover the dish if the potatoes and cheese become too brown). Serve hot.

Potato, Leek & Onion Soup

1½ cups finely chopped leeks, white and tender green parts

1½ cups finely chopped onion

Salt and pepper to taste

About a pound of potatoes, peeled and cubed or quartered, if small

½ cup finely chopped shallot or scallion, your choice and optional

1 quart chicken or vegetable stock

3 tablespoons butter

1-2 tablespoons dry sherry, optional tiny dash of cayenne, optional

2-3 cloves minced garlic

1 cup cream

1 large handful fresh minced herbs like chives, parsley, chervil, etc....

Heat the butter in a large saucepan or pot over medium and add in all the vegetables but the potatoes. Sauté until clear and almost tinged with golden brown. Add the potatoes and cook another few minutes, then deglaze the pan with the sherry, add the herbs and stock, allow to simmer, uncovered, for 30-40 minutes or till veggies are all very soft. Remove from heat, allow cooling a bit, then pureeing in batches till smooth. Return to the pot, add in the cream, add the seasonings, and gently re-warm, but don't bring to the boil. Serve hot, warm or cold!

Leek and Onion Pie

2 yellow onions, peeled and thinly sliced

1 bunch leeks, trimmed and thinly sliced

2-3 cloves garlic, minced

1 large handful chopped fresh herbs

3 eggs, beaten with ¼ cup milk

2 cups grated cheese such as Gruyere, Emmenthaler, Fontina, etc....or a combo

Salt and pepper to taste

Pie shell for 1 – 10" pie

First, line your pan with the crust, then layer ½ the cheese, the onions, leeks and garlic, season with herbs, salt and pepper. Top with the remaining cheese, then pour the egg mixture over the top and bake @ 350 for 1 hour.