

POACHED LEEKS & Vinaigrette

3 Large leeks of equal diameter

1 C. Red wine vinegar

1 C. Water

2 Tbsp. Sugar

1 tsp. Salt

1 tsp. Whole peppercorns

2 Bay leaves

1 Tbsp. Ground mustard

2 Cloves of garlic

3 C. Olive oil

Preheat your oven to 350°F (175°C).

Place the leeks on a cutting board and trim off the green tops. Make a few small lengthwise cuts to clean any dirt that may be trapped between the layers. Rinse the trimmed leeks under running water. Cut off the root end at the base of each leek and place them in a baking pan.

In a mixing bowl, combine the red wine vinegar, water, sugar, salt, peppercorns, bay leaves, mustard, and garlic. Stir until the sugar dissolves. Pour the liquid mixture over the leeks in the baking pan. Cover the pan with a lid or foil, then place it in the preheated oven for 45 minutes. To check if the leeks are done, insert a paring knife into them; the blade should slide in and out smoothly. Once the leeks are cooked, remove them from the oven and allow them to cool. Refrigerate them overnight.

The next day, strain the liquid from the leeks and transfer it to a blender. With the blender set to medium speed, slowly pour in the olive oil to create an emulsion. Season the vinaigrette with additional salt and pepper to taste. Slice the chilled leeks into rings, arrange them on a serving plate, and drizzle them lightly with the prepared vinaigrette. Enjoy!



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