

Recipes



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Creamed Leeks on Walnut Toast from: "Vegetarian Cooking for Everyone by Deborah Madison

4 small or 2 large Leeks, trimmed and sliced into 1/4-inch rounds

2 teaspoons chopped tarragon, parsley, or rosemary

1 1/2 tablespoons butter

1/4 cup grated Parmesan, Gruyere, or crumbled goat cheese

Salt and freshly milled pepper

1/2 cup half-and-half

1/3 cup dry white wine

2 slices Walnut Bread, toasted and lightly buttered

Wash the leeks well, but don't dry them. Melt the butter in a wide skillet, add the leeks and toss with a little salt. Add the wine, cover and cook over medium heat until the leeks are tender, about 20 minutes. Add the cream and herbs and simmer until slightly thickened. Turn off the heat, stir in the cheese, then spoon the leeks over the toast. Add pepper and serve.