

BAKED LEEKS IN MUSTARD CREAM

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from *More Vegetables, Please* by Janet Fletcher

A trouble-free party dish, these leeks need almost no last-minute attention. You can wash them, arrange them in the baking dish, and prepare the cream mixture ahead of time. They come out of the oven beautifully browned, meltingly soft, and slightly crisp around the edges. They will flatter a roast leg of lamb, roast chicken, fresh salmon, or broiled shrimp.

8 medium leeks, about $\frac{3}{4}$ inch in diameter

$\frac{1}{2}$ cup chicken stock

$\frac{1}{2}$ cup whipping cream

1 Tbsp Dijon-style mustard

Salt and freshly ground black pepper

1 Tbsp minced parsley (optional)

1. Preheat the oven to 375°. Trim and wash the leeks.
2. Whisk the chicken stock, cream, and mustard together in a small bowl. Season with salt and pepper. Arrange the leeks in a shallow-sided baking dish just large enough to hold them in one layer. Pour the seasoned cream over them. Bake 30 minutes, then turn the leeks over with tongs. Continue baking, spooning the cream over the leeks once or twice, until the cream has been almost entirely absorbed and the leeks are beginning to brown and crisp, about another 30 to 35 minutes. Garnish with minced parsley if desired, serve from the baking dish.

Serves 4