

Leeks Au Gratin

From the Mary Margaret McBride Encyclopedia of Cooking

You use the white part and some of the green. Cut off green tops to within 2" of the white part. Wash the stalks. Cook covered, in boiling salted water until just tender, about 15 minutes.

Drain.

Arrange cooked stalks in baking dish. Season with salt & pepper. Sprinkle with grated cheese. Place under broiler to melt cheese.

Enjoy!