

Leeks Gratin

serves 4 - 6

Ingredients

2 tablespoons soft butter, divided
4 large leeks, root end removed, white and light green parts only
1 cup whipping cream
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup grated parmesan cheese
3/4 cup fresh bread crumbs

Instructions

1. Preheat oven to 375 degrees Fahrenheit.
2. With 1 tablespoon of the soft butter, butter the inside of an 8" glass baking dish. Set aside.
3. Cut the leeks into 1/2 inch thick rounds - the white and light green parts only. Rinse the rounds well to remove any dirt. Drain well and pat dry.
4. Place the cleaned leeks into the buttered pan. Combine the whipping cream, salt, and pepper and pour over the leeks.
5. Combine the parmesan, bread crumbs, and last tablespoon of butter. Sprinkle over the leeks mixture.
6. Bake in the preheated oven for 30 to 35 minutes until the leeks are tender, the cream has reduced and thickened, and the bread crumbs are golden brown.
7. Remove from the oven and allow to set up for about 5 to 10 minutes before serving.

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