

Leeks with Mustard & Butter

Larkin Rogers

3 leeks

1-2 Tablespoons of Dijon mustard

4 Tablespoons butter

Salt

Pepper

Recipes brought to you by:

Countryside Farmers' Markets

Makes 2 servings

Cut off roots, and trim off the toughest greens from the tops of the leeks. Slice in half lengthwise, then cut crosswise into ½ inch slices. Soak in cold water and drain- repeat this process 2-3 times to be sure all the dirt and sand are washed away.

Melt butter in a wide skillet over very low heat. Add leeks with water that clings and cook until tender over medium heat until tender but still bright green. Add Dijon mustard and stir. Season with salt & pepper to taste. Serve immediately.

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