

MORTON & BASSETT SPICES®

Braised Leeks



- 2-3 slices sourdough bread, cubed
- 1 ½ tablespoons olive oil
- 1 teaspoon Morton & Bassett Herbs From Provence
- ¼ teaspoon Morton & Bassett Ground White Pepper
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Parsley
- ½ teaspoon Morton & Bassett Chervil
- 2 leeks
- 3 tablespoons butter
- 2 ½ cups water

Preheat the oven to 350°F. Coat bread cubes with 1 tablespoon olive oil, M&B Herbs From Provence, and M&B Ground White Pepper. Toast in the oven on a baking sheet for 10-13 minutes, until breadcrumbs are golden brown. Chop the tops of the leeks off, keeping the bottom 8-10 inches or so of stalks. Slice stalks lengthwise in half, then into thirds. In an oven safe pan, add ½ tablespoon olive oil and leeks, cut side up. Add 3 tablespoons butter and enough water to barely cover the leeks, about 2 ½ cups. Set over medium heat and simmer, about 15-20 minutes, until tender and fragrant. Once fork tender, drain the remaining liquid and top the leeks with M&B Garlic Powder, M&B Parsley, and M&B Chervil. Set in the oven and bake for 20-25 minutes. Remove the pan from the oven and top the leeks with breadcrumbs. Bake for another 5 minutes.

Servings: 6 | Time: 40 minutes



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