



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Leeks**

Leek Dip

Ingredients:

3 medium sized leeks, quartered lengthwise and chopped small
4 Tbs unsalted butter
2 cloves garlic, finely chopped
1 pinch cayenne
salt and black pepper to taste
1/2 cup whole milk
8 oz cream cheese, at room temperature
4 oz goat cheese, at room temperature
1 Tbs chopped fresh dill
1/2 lemon, zested and juiced

Directions:

Put the leeks in a large bowl of water and wash thoroughly; drain. Melt the butter in a large saucepan over medium heat. Add the leeks, garlic, cayenne, salt and pepper to taste and cook, stirring occasionally, until very tender. Be sure to let the leeks cook slowly, about 10 minutes. Add the milk and bring to a simmer. Add the cream cheese and goat cheese a few spoonful's at a time, stirring well after each addition, until all of the cheese is smoothly incorporated. Continue to cook, stirring, until the dip is hot, about 3 minutes more. Stir in the dill, lemon zest and juice and season with salt and pepper.