



**A TASTEFUL PLACE**  
AT THE DALLAS ARBORETUM

## RECIPE

Courtesy of El Centro College Cooking Connection

**Warm Leeks with Chunky Vinaigrette**

Serves 6

Ingredients:

- 3 large leeks, white and pale-green parts only, tough outer layer removed
- Kosher salt
- Toasted Pecan Vinaigrette (makes  $\frac{3}{4}$  cup)
- 1 shallot – finely chopped
- 1 garlic clove – finely grated
- 1 tbsp red wine vinegar
- 2 tsp Dijon
- 2 sprigs fresh thyme chopped (or  $\frac{1}{4}$  tsp dry)
- $\frac{1}{4}$  tsp maple syrup
- $\frac{1}{3}$  cup olive oil
- $\frac{1}{2}$  cup toasted chopped pecans
- 1 tbsp water
- Salt and pepper

Directions:

Make Dressing

- Whisk all ingredients except oil and pecans to bowl
- Gradually whisk in oil, add water for consistency if necessary
- Fold in pecans and season with salt and pepper

Leeks

- Trim root end of leeks and remove outer layer while keeping leeks as intact as possible
- Boil in salted water until a small knife goes all the way through with no resistance (approx. 15-20 minutes)
- Place on paper towels to drain and cool - When cooled, cut leeks in half lengthwise and serve cut side up (so you can see the layers)
- Drizzle with vinaigrette
- Let sit at least 10 minutes before serving