



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### 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 . 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 for 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