



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Leeks**

Leek Dip

Ingredients:

3 medium sized leeks, chopped small
½ cup whole milk
¼ cup unsalted butter
8 oz cream cheese, at room temperature
4 oz goat cheese, at room temperature
2 cloves garlic, finely chopped
2 Tbs chopped fresh dill
1/2 lemon, zested and juiced
salt and pepper to taste
pinch of cayenne

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, and cayenne. Cook, stirring occasionally, until the leeks are tender, about 8-10 minutes. Add the milk and bring to a simmer. Stir in the cream cheese and goat cheese. Continue to cook, stirring, until the cheeses have melted. Remove from heat. Stir in the dill, lemon zest and juice. Season with salt and pepper.