

Leek Soup

Ingredients

- 8 cups vegetable broth
- 6 garlic cloves, roughly chopped
- 3 large leeks
- 2 green onion, chopped
- 2 Tbs butter
- 1 ½ cup cauliflower, roughly chopped
- 1 onion, diced
- Small bunch fresh sage (about 8-10 sprigs)
- Salt to taste
- Cracked pepper

Directions

Trim the bottoms off the leeks and two inches off the top. Roughly chop the leeks. Set aside. Lightly sauté the butter, garlic, and onion in a pot over medium heat for about 2 minutes. Lower the heat if the butter begins to brown. Add in the chopped leeks, a sprinkle of salt, and fresh sage. Cook for another 5 minutes or just until leeks are tender.

Add in all the broth and cauliflower. Turn the heat up to medium high and cover, bringing the soup to a simmer. Simmer for about 10 minutes. Remove from heat. Take a submersion blender and blend the soup until smooth. Sprinkle in more salt if needed. Ladle into bowls. Sprinkle with a few turns of cracked pepper and green onion.

Leeks, Bacon, and Tomato

Ingredients

- 4 garlic cloves, minced
- 3 bacon slices
- 2 leeks, trimmed and diced
- 2 Roma tomatoes, cored and diced
- 2 Tbs Basil, chopped
- 1 tsp red wine vinegar
- Squeeze of lemon
- Salt to taste

Directions

We're going to use most of the leeks. Only trim the very bottom and about 2-3 inches off the top. Carefully quarter the leeks lengthwise then cut crosswise into a small dice. Set aside.

Cook the bacon until crispy. Transfer the bacon to a plate. Pour off excess bacon grease into a container and refrigerate for another use, leaving about 2 tablespoons of grease in the pan. Add the garlic, basil, and leeks to the bacon grease and sauté over medium heat for about 2 minutes or just until leeks are tender. Drizzle with a squeeze lemon, red wine vinegar, and a sprinkle of salt. Give the leeks a good stir then add the tomatoes. Lightly toss the leeks and tomatoes together as you would a stir fry then remove from heat. Break up the bacon into pieces and sprinkle over top.

Eat as a side dish or use as a topping for chicken or pork dishes. Feel free to substitute the basil for fresh thyme or rosemary.

Alfredo Sauce

Ingredient

- 8 cloves garlic, roughly chopped
- 4 leeks, trimmed and diced
- 4 cups heavy cream
- 2 cups butter, cubed
- 2 cups grated parmesan cheese
- ¾ cup sundried tomatoes, chopped (optional)
- Cracked pepper
- Salt to taste

Directions

Place half a cup of the butter and garlic in a heavy bottomed pot over medium high heat. Sauté the garlic until fragrant and begins to brown slightly. Add in the remaining butter, allowing it to melt. Continue to cook until the butter begins to bubble. Stir in the leeks, a sprinkle of salt, and a couple turns of cracked pepper. Cook until just tender. Lower the heat slightly if the butter begins to brown. Whisk in the parmesan cheese and cream. Bring to a light boil and remove from heat. Take a submersion blender and blend until smooth. Add 2-3 more turns of cracked pepper and salt, if needed. Stir in the sundried tomato, if using.

Serve over cooked pasta.