



DALLAS ARBORETUM  
**A Tasteful Place**

## **Leek Bread Pudding**

### Ingredients

- 2 cups leeks, rinsed, ends trimmed, roughly chopped

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  - $\frac{1}{2}$  cup unsalted butter
  - 12 cups potato bread, torn to pieces
  - 1 teaspoon fresh thyme leaves
  - 4 large eggs, beaten
  - 3 cups whole milk
  - 3 cups heavy cream
  - kosher salt to taste
  - $\frac{3}{4}$  tsp white pepper
  - 1 cup parmesan cheese
  - 1 lb ground Italian sausage (optional)
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### **Directions**

Preheat your oven to 350F. Grease a 9x13 inch baking dish. Set aside.

Place a medium sauté pan over medium heat. If using, cook the sausage halfway. Add the butter and leeks, cooking until leeks are tender and sausage is completely cooked. Add in the thyme, white pepper and a heavy pinch of salt. Remove from heat and set aside.

Place the torn potato bread pieces in a large bowl. Pour in the milk, cream, and eggs. Sprinkle in the cheese. Mix all the ingredients in the bowl until bread has absorbed most of the liquid. Stir in the leek sausage mixture then transfer to the baking dish. Bake for 30 minutes. Remove from the oven and let sit for 10 minutes. Cut into squares and serve hot.



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## **Leek Dip**

### Ingredients

- 3 medium sized leeks, chopped small
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- 1 cup whole milk
  - $\frac{1}{2}$  cup unsalted butter
  - 8 oz cream cheese, at room temperature
  - 4 oz goat cheese, at room temperature
  - 4 cloves garlic, finely chopped
  - 2 Tbs chopped fresh dill
  - 1 lemon, zested and juiced
  - salt and pepper to taste
  - pinch of cayenne
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### **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.



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## **Potato Leek Soup**

### Ingredients

- 6 cups vegetable broth
  - 4 garlic cloves, minced
  - 3 large leeks, chopped small
  - 2lb potato, peeled and cubed
  - 1 cup heavy cream
  - 1 tsp dried thyme
  - ¼ cup unsalted butter
  - Salt and white pepper to taste
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### Directions

Melt the butter in a pot with the garlic. Sauté the garlic until fragrant. Add in the chopped leeks and sauté until tender. Sprinkle in the thyme and a pinch of salt and pepper. Pour in the vegetable broth. Add in the potato. Cook until potatoes are tender. Add another pinch of salt and pepper. Slowly, but continuously, stir in the heavy cream. Take a submersion blender and blend until smooth.