



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Caramelized Leeks

### Hero Vegetable: Leeks

#### Ingredients

- 3-4 c leeks, sliced
- 2 tbsp butter, or Olive Oil
- ½ tsp sugar
- 1 tbsp white wine vinegar
- 1-2 tsp lemon juice
- Salt, to taste

*Allergies: Allium*

#### Directions

Slice your leeks into ¼" – ½" thick rounds and set aside. Heat butter, or olive oil on medium-low heat and place the leeks flat in the pan. Sprinkle with a little salt, and then cook slowly uncovered for around 15-20 minutes. We're looking for the leeks to become jammy and lightly golden brown on the bottom. Sprinkle in your sugar and cook for 2-3 minutes, or until fully melted, then add your dash of white wine vinegar to deglaze the pan. Remove from the heat and add a little bit of lemon juice and a little extra salt as needed.