

Fried Leeks

Swick

Makes 1 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Preparing the Leeks

- 1 cup leeks

To prepare the leeks, cut the white and pale green part off of the stem. Cut in half lengthwise and wash thoroughly (try to keep each half in tact).

Thinly slice the leeks into even pieces, about 2" -inches long. Dry thoroughly before frying.

Step 2: Frying the Leeks

- 1 cup grapeseed oil

Place the oil into a small fry pan or pot and heat over medium heat. Once the oil approximately 300°F (or 150°C), fry the leeks.

Using a slotted spoon, lower the leeks into the oil. Fry them for about 1 to 2 minutes or so, just until they turn golden. Be careful of any splattering oil. Transfer to a plate lined with paper towel to drain.

Fried leeks make a beautiful garnish atop of many dishes and soups. Store in an airtight container for up to 2 days.