

Leeks Vinaigrette

(Serves 12)

Ingredients:

12 medium leeks
6 tbsp extra-virgin olive oil, divided
2 tbsp sweet (unsalted) butter
1 tsp kosher salt and freshly ground black pepper
½ cup dry white wine
2 cups low-salt chicken stock
10 sprigs thyme
4 tbsp chopped flat-leaf parsley, divided
2 tbsp coarse-grained Dijon mustard
2 tbsp white wine vinegar
4 hard-boiled eggs, whites and yolks separated and chopped

Directions:

Heat oven to 425 degrees F.

Trim dark-green tops from leeks, leaving root end intact.

Starting 1" above root end, halve the leeks lengthwise. Wash leeks, making sure to clean any sand from between layers. Dry slightly with paper towels.

Heat 2 tbsp oil and butter in a large, deep ovenproof skillet over medium heat.

Add leeks. Season with salt and pepper, and cook, turning occasionally, until light golden in spots – about 5 minutes.

Add wine and cook until almost all liquid is absorbed – 3-4 minutes.

Add 1 cup water, chicken stock, thyme, and 1 tsp salt. Bring to a boil.

Transfer skillet to oven. Bake until leeks are tender – about 20 minutes.

Meanwhile, whisk 2 tbsp parsley, Dijon mustard, vinegar, and remaining 4 tbsp of oil in a small bowl.

Season this vinaigrette to taste with salt and pepper.

Transfer one leek to each serving plate, drizzle with vinaigrette, top with eggs, and garnish with remaining parsley.