

Leeks in Mustard Vinaigrette

This is recommended served warm, in a soup plate, with country bread to mop up the juices. Leftovers can be sliced and mounded on bread or croutons for a pass-around appetizer. From

Vegetarian Cooking for Everyone by Deborah Madison

- 6-8 leeks, including an inch of the pale green
 - 1 bay leaf
 - 5 parsley branches
 - 4 thyme sprigs
 - 1 large carrot, thinly sliced
 - 1 celery rib, thinly sliced
- Mustard Vinaigrette (see opposite side)

Halve the leeks lengthwise to 1 inch above the root end. Soak them in a large bowl of water for 15 minutes, then rinse gently under running water. Put them, in a single layer in a large skillet with the bay leaf, parsley, and thyme, vegetables, and water to cover. Simmer until they're tender when pierced with a knife, 20-25 minutes, depending on their size. Gently transfer the leeks to a platter or individual plates with some of the broth, spoon the vinaigrette generously over the top, and serve with fresh bread. Be sure to use the remaining broth for soup stock or risotto.

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Mustard Vinaigrette

The mustard and the vigorous whisking make a very thick dressing.

When applied to warm foods, it immediately thins. Use this robust dressing with warm beans (dried or fresh), grated celery root, steamed potatoes, grilled fennel, broccoli, and cauliflower. Makes about 1/2 cup

From Vegetarian Cooking for Everyone by Deborah Madison

2 T.	aged red wine vinegar, sherry vinegar, or fresh lemon juice
2	shallots, finely diced
1	garlic clove, minced
	salt and freshly milled pepper
1 T.	Dijon mustard
2 T.	creme fraiche or sour cream
1/3 cup	extra virgin olive oil
2 T.	snipped chives
1 T.	chopped parsley
3 T.	capers, rinsed

Combine the vinegar, shallots, garlic, and 1/4 teaspoon salt in a small bowl. Let stand for 15 minutes, then vigorously whisk in the mustard, creme fraiche, and oil until thick and smooth. Grind in a little pepper, then stir in the herbs and capers. Taste and adjust the seasonings if needed.

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