

# Braised Leeks

Adapted from *Julia Child*

*Serves 4:*

## Ingredients

unsalted butter  
1 bunch leeks  
low sodium chicken stock  
kosher salt and freshly ground black pepper  
minced parsley

## Preparation

Cut leeks in half lengthwise.

Rinse thoroughly under cold running water, making sure to rinse between all layers.

Preheat oven to 350 degrees.

Dry off leeks and place them in a buttered casserole or ovenproof pan, cut side up.

Pour over enough chicken stock to come up about one third of the way.

Sprinkle a pinch of kosher salt on top.

Cover leeks with a piece of buttered wax or parchment paper, tucking it in on the sides.

Place foil securely over the casserole or pan.

Bake in oven for 30 to 40 minutes, until leeks are tender.

Remove foil and wax paper and place leeks on a platter.

Pour chicken stock into a small saucepan.

Add a teaspoon of butter and boil down until stock is reduced and syrupy.

Pour reduced stock over leeks and season lightly with kosher salt and freshly ground black pepper.

Garnish with minced parsley.

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