



**Many Hands Organic Farm and  
Sustainability Center**  
Julie Rawson and Jack Kittredge  
411 Sheldon Road  
Barre, MA 01005  
(978) 355-2853 - Home  
(978) 257-1192 - Cell  
Farm@mhof.net

## Leeks Vinaigrette

From Nina Marcinowski (Martha Stewart's recipe)

Serves 4

### Ingredients:

- 4 medium leeks, halved lengthwise, well washed
- 1 ½ cups chicken or vegetable stock or water
- 1 teaspoon unsalted butter
- 3 tablespoons white wine vinegar
- 2 tablespoons Dijon mustard
- ¼ cup extra-virgin olive oil
- Coarse salt and freshly ground pepper
- Chopped fresh herbs, such as parsley, chervil, and tarragon, for garnish

### Directions:

1. Place leeks; cut side up, in one layer in a large straight-sided skillet. Add chicken stock and tarragon, and bring to a boil over high heat.
2. Add butter, reduce the heat to medium, and simmer. Cook until leeks are tender when pierced with the tip of a knife, 10 to 12 minutes.
3. Carefully remove leeks from skillet, and place on a platter; set aside.
4. Strain cooking liquid through a fine-mesh sieve. Measure ¼ cup liquid, and set aside. Reserve remaining liquid for another use or discard.
5. In a small bowl, whisk together vinegar and mustard. Add oil gradually while whisking constantly. Whisk in ¼-cup leek liquid. Season with salt and pepper.
6. Spoon over leeks. Garnish with chopped herbs. The leeks may be served hot or chilled.