

Recipe adapted from [Fine Cooking](#).



## Roasted Leeks

5 leeks, whites and light greens, halved lengthwise  
10-15 sprigs of fresh thyme  
4 cloves garlic, minced  
1/4 c olive oil  
1 T dry white wine  
1 T water  
Salt to taste  
2-3 T shredded parmesan cheese

### *For the dressing:*

1 clove garlic, minced  
1 T Champagne vinegar  
1-1/2 t Dijon mustard  
1/2 t honey  
1/3 c olive oil  
Juice from 1/2 lemon  
Salt and pepper to taste

### *For the leeks:*

Preheat the oven to 375F. Clean the leeks and place them cut side down in a shallow baking dish. Nestle the thyme sprigs around the leeks and sprinkle on the minced garlic.

In a small bowl mix together the olive oil, white wine and water and drizzle over the leeks. Sprinkle with salt to taste and cover with foil. Bake the leeks until completely tender, approximately 45 minutes.

In the last five minutes of baking, remove the foil and turn on the broiler. Broil the leeks for 3-5 minutes, until browned over the top. Remove from the broiler and top with parmesan cheese and dressing.

### *For the dressing:*

While the leeks are cooking, prepare the dressing. In a bowl, whisk together all ingredients from the garlic through the salt and pepper. Drizzle over the cooked leeks and serve hot.

### *Suggested serving:*

Serve leeks and dressing over slices of toasted French baguette.

\*Leeks can also be refrigerated and served cold.