

RED WINE GLAZED LEEKS

Ingredients

12 small Leeks,
trimmed of dark green
leaves and root (=1
pound)

2 Tablespoons Butter

1 Tablespoon Blended
Oil

½ Cup Red Wine

1 Tablespoon Sugar

½ teaspoon Salt

pinch of ground Black
Pepper

Directions

Slice Leeks into thin rounds and soak in cold water for a few minutes, agitating to release any grit, then strain and allow to drain.

Melt Butter in a skillet over medium heat and then add Leeks.

Stir often for about 5 minutes, and before the Leeks obtain any brown color or begin to stick, pour in the Red Wine and Sugar.

Add Salt and Pepper and cook for a further 5 or 6 minutes so that the Leeks tenderize, and sauce reduces to just glaze the pan.

Serve straight away with Steak and Roasted Potatoes.