

MUSTARD & PANKO CRUSTED LEEKS

Ingredients

1 bunch small Leeks

1- 2 Tablespoons
Crooked Condiments
Gaelic Ale Mustard

1/3 Cup toasted
Breadcrumbs, Panko or
Italian

1 Tablespoon Butter

¼ Cup White Wine

Directions

Preheat oven to 350F.

Remove dark green leaves and root end of each Leek and split down the middle lengthwise beginning from about an inch from the bottom to keep partially together.

Rinse well under running water, separating the leaves gently to remove any grit.

When clean slice completely in half.

Grease with Butter a baking dish big enough to fit Leeks in a single layer, about 9 x 9 inches.

Use a butter knife to spread each cut side with Mustard and place cut side up in baking dish.

Pour in Wine – it should cover the base of dish, add a little more if it doesn't.

Sprinkle the top with Breadcrumbs (I used some Twin Forks Bread that I made crumbs out of!) and use a little PanSpray to coat.

Cover with foil and bake for 25 minutes.

Uncover and finish under a broiler to crisp up Breadcrumbs.

Serve with sautéed white fish, such as Halibut, and broiled Tomatoes!