



Leek Confit

Adapted from a recipe by Molly Wizenberg in *Bon Appétit*, October 2008
Tracy serves this warm on slices of baguette spread with goat cheese, and also uses it in a leek and goat cheese quiche. Recipe author serves it warm with fillets of salmon or adds to scrambled eggs or pasta.

- 3 Tablespoons unsalted butter
- 3 large leeks (white and pale green parts only), halved lengthwise, cut crosswise into 1/4-inch-thick slices
- 1 1/2 tablespoons water
- 1/4 teaspoon salt



Melt butter in large pot over medium-low heat. Add leeks; stir to coat. Stir in water and salt. Cover pot; reduce heat to low. Cook until leeks are tender, stirring often, about 25 minutes. Uncover and cook to evaporate excess water, 2 to 3 minutes. Taste and add a bit more salt if needed. Serve warm. DO AHEAD: Can be made 1 week ahead. Keep chilled. Rewarm before using.



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