

# Leeks in Olive Oil

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

2 leeks, cleaned and trimmed

3 tablespoons high quality olive oil

3 cloves garlic, minced (green center removed)

3 tablespoons finely chopped cilantro

Salt and pepper

Slice the leeks in half lengthwise to clean them. Slice crosswise into 2-inch chunks.

In a small frying pan, heat the olive oil to hot but not smoking. Turn down the heat and add the garlic and cook just until fragrant, about 30 seconds. It's very easy to overcook garlic; you are barely cooking it, just enough to bring out the aroma. Add the cilantro and cook for another 30 seconds. Season lightly with salt and pepper. Remove from heat.

In a medium saucepan, bring 8 cups water to boil. Salt the water with 2 tablespoons salt.

Add leeks to the boiling water and reduce heat to simmer. Poach until the leeks are just tender to bite, about 4 minutes; do not overcook because the leeks will "melt" and fall apart. Taste a leek every minute or so to determine when they are done.

Drain the leeks and add them to the olive oil mixture, stirring gently to coat the leeks completely. Serve immediately, garnished with more cilantro if you like.