

Braised Leeks with Lemon From epicurious.com

4 small or medium leeks, tough outer leaves discarded and leeks trimmed to about 7" long and cut lengthwise into quarters or eighths
2 T. unsalted butter
¼ c. chicken broth
1 t. freshly grated lemon zest

In a shallow dish soak leeks in cold water to cover 15 minutes, rubbing occasionally to remove any grit. In a heavy skillet melt butter over moderate heat. lift leeks out of the water and with water still clinging to them add to skillet. Cook leeks, stirring occasionally, five minutes and add broth and zest. Braise leeks, covered, 5 minutes, or until very tender, and season with salt and pepper.

Baked Salmon Stuffed with Leeks From [Simple Bites](http://SimpleBites.com)

1 whole salmon fillet, about 1 ½ lb.
2 medium leeks
1 T. olive oil
1 T. butter
Salt & pepper
1 lemon, zested & juiced
1 T. soy sauce
1 T. olive oil
1 clove garlic
Bunch of fresh dill
1 lemon, sliced
Pine nuts, toasted (optional)

Wash and roughly chop leeks in ¼ inch rounds. In a large, heavy bottomed pot, melt butter and oil together. Add leeks and sauté gently until very soft, about 20 minutes. Stir often, being careful not to let them brown. Season with salt. When they are cooked, remove from heat and let cool to lukewarm.

In the meantime, preheat oven to 350°F and prepare the salmon. Place whole fillet, skin-side down on a large cutting board. With a sharp knife, cut a generous slit on the side of the fillet, deep into the center,

but not all the way through—much like you would a sub sandwich. Prepare a baking sheet with parchment paper. Place salmon on the parchment and fold back the top layer of fish.

In a small bowl, combine lemon juice, lemon zest, soy sauce, and olive oil. Grate the clove of garlic into the bowl and mix well. Spoon marinade over the fillet of salmon, reserving a bit for the top.

Spread leek mixture evenly over the bottom layer of salmon and fold the top layer back down. Spread the remaining marinade on the top of the salmon.

Bake for about 15-18 minutes until salmon is firm, but still moist. Using two sturdy spatulas, transfer stuffed salmon to a serving platter and garnish with chopped dill, toasted pine nuts and lemon slices if desired.

Lemony Risotto

From *Almost Vegetarian* by Diana Shaw

1 lemon
3 c. broth (vegetable or chicken)
1 large leek, white & green part, cleaned and chopped
1 bay leaf
1 T. butter, unsalted
2 shallots, minced
1 T. chopped parsley
1 c. arborio rice
2 T. white wine
⅓ c. grated parmesan cheese

Halve and juice the lemon and remove the zest with a vegetable peeler. Leave half the zest in strips and mince the rest. Set aside the juice and the minced zest.

Place the strips of zest in a saucepan with the broth, leek, and bay leaf. Bring to a boil over med-high heat, then cover and simmer gently over low heat for 30 minutes.

Strain the broth through a sieve, discard the leek and bay leaf, and pour it back into the saucepan. Cover and bring it back to a gentle

simmer over low heat.

Meanwhile, in a separate saucepan melt the butter. Saute the shallots, parsley, and minced lemon zest over med-low heat until the shallots are soft, about 10 minutes. Add the rice and stir until it's just about evaporated, about 3 minutes. Add the white wine and lemon juice, turn up the heat, and stir until it's just about evaporated, about 2 minutes. Lower the heat.

Using a ladle, add about 1 C hot broth. Stir constantly over med heat until the broth has been absorbed. Add another ladleful of broth and keep stirring until it's been absorbed.

Continue the process, adding broth a half cupful at a time and stirring in this way, until the kernels are plump and no longer chalk white in the center. This should take 25 to 30 minutes altogether. The rice is almost done when the kernels are still separate but starting to bind and there are pools of broth on the surface. It's done when the liquid has been absorbed, and the kernels are bound in what looks like very ricey, yet somewhat creamy, rice pudding.

When the risotto is nearly done, stir in 2 T more broth, along with the Parmesan cheese, and stir well until all the liquid has been absorbed, about 3-4 minutes.

Serves 4-6