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# Chilled Leeks with Lemon sauce

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Party Recipes from the Charleston Junior League - 1993

Servings: 4

*The most important part of this recipe is to be sure to clean the leeks thoroughly, to remove all traces of sand.*

**1 bunch (at least four) leeks**

**5 tablespoons olive oil**

**2 tablespoons fresh lemon juice**

**salt (to taste)**

**freshly ground pepper (to taste)**

Scrub the leeks. Remove the root ball and slice in half vertically. Cut off all but 1/2 inch of the green. Run the trimmed leeks under cold water to remove all sand.

Steam the leeks in a vegetable steamer set in a large saucepan until just tender, 8 to 10 minutes. Transfer the leeks to a bowl of ice water to stop the cooking. Drain well and refrigerate.

In a small bowl, combine the olive oil, lemon juice, salt and pepper. Refrigerate until ready to use.

At serving time, arrange the leeks on individual plates and spoon the sauce over the top.

## **Appetizers**

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*Per Serving (excluding unknown items): 165 Calories; 17g Fat (90.1% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.*