

Leek Oil

with The Jungle Farms Leeks



INGREDIENTS

4 cups boiling salted water
2 cups leek tops, sliced
1 cup olive oil
1/4 tsp salt

DIRECTIONS

- Bring 4 cups of water with 1 teaspoon salt to a boil in a medium pot.
- Chop the leek tops into 1/4 inch slices.
- Once the water is boiling, add the leek tops and simmer until vibrant green and tender.
- Remove from heat, strain and run under cold water for until cool. With a paper towel, blot the leeks until dry. Place leeks, oil and salt in a blender. Blend until smooth, scraping down the sides to mix well.
- Place mixture in a jar and put in the fridge overnight to let the flavours mix well.
- Strain mixture over a small pot, using a sieve, pressing down with the back of a spoon. Discard what's left in the sieve, and pour oil into a jar.
- Oil will keep in the fridge for up to 10 days.

Drizzle oil over top of bread, dips, or roasted veggies.