



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

GRILLED LEEKS WITH CARA CARA ORANGE- INFUSED BUTTER



Grilling brings out the mild taste of leeks and when you add a tangy orange sauce, the flavor shines through.



14 HR 17 MINS



Serves 4



Featuring

[J&M Farms](#)

[Fifth Crow Farm](#)

INGREDIENTS

- 4 leeks
- Olive oil
- Salt and pepper

See recipe for [Cara Cara Orange Butter](#)

METHOD

Start cleaning leeks by slicing off tough green leaves. Then slice off root end and cut down the middle from top to bottom. Most leeks are grown in sand, so tight leek layers have hidden layers of sand. It is important to clean thoroughly.

Put leeks in a bowl of cold water and agitate to loosen the dirt. Then rinse individually and shake dry. Make sure to check outer layers for sand. Repeat process until clean. Let dry for a half-hour, cut side down

on a paper towel.

Preheat grill. It is important for the grill to be hot when leeks are placed on them. After leeks are dry, drizzle with olive oil and season with salt and pepper. Place leeks on the hot grill cut side down for ten minutes (6-7 if leeks are very small). Leeks should get a nice dark color which turns them sweet. Once a good amount of color, turn over to ensure cooked all the way through.

Depending on the size of leek, total cooking should take 10-20 minutes. Serve with [Cara Cara butter](#) or herbed vinaigrette, alongside any protein.