

Leek Salad

Makes 4 to 6 servings

½ cup olive oil

¼ cup tarragon vinegar

1 tablespoon minced onion

1 tablespoon chopped chives

2 teaspoons salt, divided

¼ teaspoon white pepper

4 cups water

8 medium leeks, trimmed

1 tablespoon chopped fresh parsley

1 hard-cooked egg, chopped

1. Combine oil, vinegar, onion, chives, 1 teaspoon salt and white pepper in small bowl; stir to blend.
2. Add water and remaining 1 teaspoon salt to large saucepan; bring to a boil over high heat. Add leeks; simmer 6 to 8 minutes or until tender.
3. Remove leeks to large serving bowl; drizzle with oil mixture. Refrigerate 2 to 3 hours or until well chilled. Top with egg and parsley just before serving.

Courtesy: Tasting Party of Bible Foods (October 11, 1978)