

# U The Lexingtonienne U

## CROSTINI WITH CHEVRE AND CARAMELIZED LEEKS

- 1 baguette, sliced into 1/2-inch thick pieces
- 1 small roll of chevre (aka goat cheese)
- 6 leeks (this should provide hors d'oeuvres for 6-8 people), rinsed thoroughly and chopped into 1/4-inch thick slices (white and light green parts only)
- White wine (less than a cup will do)
- Butter
- Olive oil
- Salt & pepper

The leeks take a couple of hours to caramelize, but the work is easy peasy. You can caramelize the leeks the night before, store them covered in the fridge, then warm them up the next day or use them at room temperature to assemble your crostini.

Melt butter and olive oil in a large, heavy pot. Cook the leeks on the lowest heat possible until they are soft. This can take about 45-60 minutes, depending on how many leeks you have.

When they're soft, turn up the heat to medium, stirring them constantly. The bottom of the pan will start to brown. You can pour in a little white wine, scrape the bottom with a rubber spatula or wooden spoon, and the brown bits will come right up. Stir this into your leeks - it will help them to keep browning. You can repeat this several times, as needed.

Keep going until the leeks are sufficiently caramelized. This can take an additional hour, but don't watch the clock - watch the leeks. Sometimes I cheat and add a teaspoon or so of sugar at the end.

Salt and pepper your leeks at the end of cooking, and transfer them to a bowl.

For the crostini, lightly brush each slice of bread with olive oil and broil on each side until lightly toasted.

Spread each crostini piece with goat cheese.

Top with caramelized leeks.

