

Cutting Leeks

Don't be intimidated; leeks are a wonderful alternative to onions and easier to clean and cut than you think. Follow these five steps for the perfect leek experience.

- Chop off the base (roots)
- Chop off the flag (green leaves)
- Cut the remaining leek in half lengthwise
- Cut half-moon sections
- Place in a bowl of water to remove dirt

Leeks tend to have dirt in them, so don't skip the last step.

