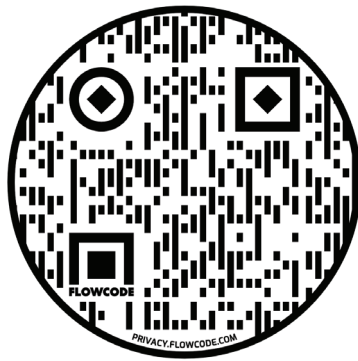




SKILL CARD

HOW TO: LEEKS

- Slice the roots off at the end and trim away about 1 inch of the tough green leaves at the top.
- Slice in half lengthwise.
- Rinse between each layer thoroughly as leeks can be quite dirty.
- Leeks are great sauteed, creamed, or blended into soups.



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