

# Baked Leeks

From **Albania**<sup>1</sup>.

Leeks are a versatile, interesting veg. Try this simple but tasty recipe:

## Ingredients

- 1 kg leeks
- 100 ml sunflower oil
- 1 medium onion
- 250 gm minced lamb or beef
- 250 ml stock
- 25 ml tomato sauce
- 1 red chili pepper
- to taste salt and **FAIRTRADE** ground black pepper

## Method

Top, tail, peel and chop fine the onion.

Trim and wash the leeks and cut diagonally into thickish slices.

Saute for 3 or 4 minutes and then place in a baking tray.

Saute the onion and mince in the remaining oil, and then add the beef stock, tomato paste, red pepper (chopped), salt and pepper.

Pour the sauce over the leeks and bake in a pre-heated oven at Gas Mark 5 for 1 hour.

## To serve

Serve with your sunday roast.

## Variation

Make the stock with 100 ml **FAIRTRADE** white wine.

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<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/albania.htm>