

Creamy Leek and Onion Casserole



Plan Z Phase: This is a Z3 (ZReboot) recipe. What a decadent side dish! When I serve it, people at the table often ask me why this tastes so unique, so we play *guess the secret ingredient* . . . the answer is . . . the nutmeg. Almost no one ever gets it but when I tell them they all say . . . “Oh yeah!” This dish goes well at dinner parties and holiday celebrations. You can make a batch of it and store it in a big casserole dish and then heat and serve. This goes with everything from steak to a holiday turkey. This will transport and reheat easily. Bring it to a buffet/potluck as a side dish or vegetarian dish.

Want to add another dimension? Stir in some fresh, crispy bacon bits!

Servings: Serves 6

Ingredients:

- 4 Tbl butter
- 1 Tbl of olive oil
- 4 large leeks, cleaned and sliced thinly
- 2 large Vidalia onions, sliced thinly

- 1 cup chicken or vegetable stock (canned organic is fine)
- 1/2 cup heavy cream
- sea salt and pepper to taste
- ground nutmeg to taste (just a light dusting will do it)
- 1 cup of grated Parmesan cheese

Instructions:

Melt butter and olive oil in large entrée sauté pan. Add leeks and onions and cook over medium heat until they are completely loose. Add chicken stock and simmer, stirring regularly, until the stock almost disappears. Then at this point add cream to the sauté pan with the leek mixture. Heat thoroughly. Cook until it thickens slightly. Season with sea salt, pepper and nutmeg. A sprinkling of each will do. Stir them in. Just before serving, add the Parmesan and stir until it melts. You can serve now or cool it down for serving later.

Note: If you are making this ahead, you can add the Parmesan right away. Chill. Then just reheat in the oven in a casserole dish. If it looks a bit dry in the oven, you can add a little extra cream. Stir once while it is reheating in the oven. This usually takes about 30 minutes on 300 degrees.

Enjoy!

Cheers,