

Grilled Baby Leeks

6 Baby Leeks

Olive Oil

Splash of White Wine Vinegar

Sea Salt

Fresh Black Pepper

Small handful of Basil Leaves



Directions

Heat up the BBQ.

Wash leeks carefully and cut off the root. (Leeks can hold a lot of dirt in their many layers. They should be really well washed. It is best to leave them sitting in cold water for 10 minutes, agitating them every couple of minutes to help get the dirt out.)

Only discard the outer layer of baby leeks if looks tough.

Dry gently using a paper towel. Toss with a little olive oil, and place on the grill for a couple of minutes, until lightly browned, and the grill lines appear.

Toss them into a bowl, and add another splash of olive oil and a smaller splash of white wine vinegar. Add a pinch of sea salt, and some freshly ground black pepper.

Cut the basil leaves into thin slices (chiffonade), and add those into the bowl of leeks. Gently toss to combine and serve immediately.