Leek Pie
Submitted by Velma Richmond

Preparation time: 10 minutes
Cooking time: 40 minutes
Serves 4-6

Ingredients:

1 (9 inch) pie crust of your choice
2 teaspoons butter
3 locally grown leeks, chopped
1 pinch salt and black pepper to taste
1 cup light cream
1 and a quarter cups shredded Gruyere cheese (or $5.00 amount of Rathrevor cheese from Little Qualicum Cheeseworks)

Directions:
1. Preheat oven to 375 degrees F (190 degrees C)

2. Melt butter in a large saucepan over medium-low heat. Stir in leeks; cook, stirring occasionally, for about 10 minutes, or until soft. Season with salt and pepper. Reduce heat to low. Stir in cream and cheese, and warm through. Pour mixture into pie

shell.

3. Bake in preheated oven for 30 minutes, or until the surface of the pie filling is set and golden brown on top. Allow to sit for 10 minutes before cutting pie into wedges.