

# Leek Patties

Orly Ziv <http://www.joyofkosher.com/recipes/leek-patties/>

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## Ingredients

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1 kg (2.2 lbs) leeks, trimmed and cleaned  
1 egg  
Salt  
3 Tbs. breadcrumbs  
Oil for frying

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## Method

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1. Put cleaned leeks in a pot of water over medium-low heat, cover and cook until soft (they should be tender when poked with a spoon).
2. Drain the leeks and allow to cool. Squeeze out as much as liquid as possible.
3. Put the leeks in a food processor and blend until smooth.
4. Mix in the egg, salt and breadcrumbs. The mixture should be quite soft but just firm enough to form into patties.
5. Put about 1 cm oil in a pan over medium heat.
6. Form the leek mixture into small patties and carefully drop in the oil. Fry until evenly browned and crispy on both sides.
7. Transfer to paper towel-lined plate. Serve immediately.

### Variation:

Leek patties are also very popular during Passover. To make them kosher for Passover, simply swap the breadcrumbs for matzo meal.

TIP: To clean leeks, cut in half lengthwise and rinse thoroughly, then soak in a solution of water and a little distilled vinegar. The vinegar will draw the dirt out of the leeks.

Prep Time : 15 min  
Cook Time : 20 min  
Ready Time : 35 min  
Servings  
20 patties



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