



## ROASTERS & WINTER SALADS with Chef Ted Fondulas

### Roasted Leeks with Potato, Capers and Eggless Caesar dressing

4 leeks

1-pound Yukon gold potatoes diced, rinsed and dried.

Small bunch chives

1 minced garlic clove

2 tablespoons rinsed capers

1 tablespoon Dijon mustard

1 teaspoon Worcestershire sauce

1 teaspoon anchovy paste

1 cup olive oil

2 tablespoons lemon juice or white vinegar

Using the bottom half of leek, trim the ends and split in half and boil in lightly salted water for 3-4 minutes or until tender. Strain and dry.

Toss diced potatoes with olive oil and place in a 425-degree oven until golden. Remove and lightly salt

Brush leeks with olive oil and roast or broil in oven until charred.

For the dressing:

Place all ingredients in a small bowl minus the olive oil

Whisk mixture until smooth then slowly add oil until emulsified

Lay out leeks and drizzle on the dressing.

Top with roasted potatoes and capers