

SICKLES MARKET
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Leek Dip
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Makes 3 ½ cups

Serve this dip with cucumber, cauliflower, fennel, daikon radishes, jicama, kohlrabi, and celery.

¼ cup slivered almonds
2 tablespoons unsalted butter
2 medium leeks, white and pale-green parts only, thinly sliced
1 sixteen-ounce container sour cream
1 fourteen-ounce log fresh creamy goat cheese
1 tablespoon chopped fresh flat-leaf parsley
coarse salt and freshly ground pepper

Preheat the oven to 350°. Spread slivered almonds on a rimmed baking sheet; bake until fragrant, about 10 minutes. Set aside to cool. Coarsely chop and set aside.

In a medium sauté pan, melt butter over medium-low heat, then add leeks. Sauté until soft and translucent, about 5 minutes. Set aside to cool.

Place sour cream and goat cheese in a medium bowl, and stir until well combined. Add almonds, leeks, parsley, salt and freshly ground pepper. Keep covered with plastic wrap in the refrigerator until ready to serve.