





## Canning

The National Center for Home Food Preservation does not recommend canning leeks. The high heat needed to kill harmful bacteria results in turning the leeks to mush.



## Freezing

Not recommended. Leeks do not freeze well and develop a strong, bitter flavor.

## Drying

- Select leeks free from blemishes, with tops brightly colored
- Trim off roots
- Wash
- Cut ½ inch slices
- Set dehydrator at 145 degrees F
- Arrange slices in single layer on drying racks



## Tips/Tricks:

Leeks can be added to salads, soups, hot dishes, stir fry's, or even used for garnishing!

For more information, visit: msue.anr.msu.edu

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: <a href="https://extension.sdstate.edu/">https://extension.sdstate.edu/</a>

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