



Leek



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 1/4 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