

# Part 1 of a two-week cooking adventure

If you remember a while ago, Gerry was telling the story about how she and Michael attended this fantastic cooking class at a Culinary Arts Centre in Buffalo, New York. We told you all about the menu and what a great time they had back then. However, now we wanted to show you one of the recipes they made!

This recipe is a two-week adventure. This week, we're showing the leek fondue and the tomato marmalade. Next week we'll show the scallops and how to put the whole thing together.

**Lori Gysel & Gerry Kentner**



Forgive the short story this week, but the recipe is taking all our space! Stay tuned for the continuation next week! Have fun and keep cooking!

*Email questions and comments to Lori and Gerry at [whatscookin@independentfreepress.com](mailto:whatscookin@independentfreepress.com)*

## Sea Scallops on Leek Fondue with Tomato Marmalade

Serves 10

### Leek Fondue

- 1/4 lb butter
- 1/2 cup light cream
- 1/4 tsp salt
- 1/2 tsp freshly ground black pepper
- 3 bunches leeks

#### Method

1. Chop leeks into medium pieces and soak in cold water to remove dirt, then drain well.
2. Melt four tbs butter over medium heat and sauté leeks for three minutes. Remove from pan. Continue with batches of leeks.
3. When all leeks are soft and transparent, add light cream, salt and pepper. Re-



duce heat until thickened and set aside.

### Tomato Marmalade

- 10 ripe roma tomatoes
- 1/2 cup sugar
- 1/2 cup red wine vinegar

#### Method

1. Blanch, shock and deseed the tomatoes.
2. Chop tomatoes to a fine mince.
3. Combine sugar and vinegar in a saucepan.
4. Bring to a boil, then reduce to a simmer and cook until liquid is reduced by half.
5. Add tomatoes and cook until liquid is absorbed.

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