

# TIM FARMER'S COUNTRY KITCHEN

## HAM & LEEKS

*English Recipe*

*4 leeks  
Salt pepper  
8 slices of ham  
2 tablespoons butter  
2 tablespoons flour  
3/4 cup heavy cream  
1/4 cup leek stock  
1/2 cup cheese, shredded  
1 teaspoon sweet and spicy mustard  
Extra shredded cheese for topping*



Cut 2 inch piece off bottom of leek (white part). Cut additional 2 inches of green. Discard rest of leek. Place in boiling water (enough to cover leeks). Season with salt and pepper. Let boil for about 5-10 minutes. Remove leeks and reserve stock. Melt butter in separate pan and stir in flour until paste forms. Pour in heavy cream and 1/4 cup of leek stock. Melt 1/2 cup of cheese in liquid along with sweet and spicy mustard. Once smooth, remove from heat. Take slice of ham and place 1 piece of leek in center. Fold or roll over and place in greased baking dish. Repeat until all leeks are used. Take cheese sauce and pour over top. Sprinkle with extra shredded cheese. Put in hot oven or under broiler until shredded cheese is melted, remove and let cool.