

Another Parnes Family Recipe

Leek, Potato & Matzo Gratin

Ingredients: 1 red bell pepper, sliced
1-cup hot water
6 ounces nonfat milk
2 large leeks, white part chopped
5 mushrooms, sliced
3 matzos, broken
4 potatoes, baked, peeled, sliced
Minced chives or green onions for top
Salt, pepper, garlic to taste

Preheat oven to 350 degrees. Add leeks to skillet and sauté in a little water, cover until wilted. Add red pepper and sauté 5 minutes. Combine matzos with water in bowl, soak 3-5 minutes until soft. Drain, squeeze out excess water. Combine leek mixture and matzos with remaining ingredients, except chives. Stir until fully mixed. Pour into a lightly sprayed shallow 2-quart casserole. Sprinkle chives over top. Bake 35-40 minutes, or until top is golden. Let stand 5-10 minutes and cut.

From the recipe file of Daria Parnes