



ELVISH GREENSPEAR + LEEK STEW

Serves 4-6



Equipment:

Firepit with raised grill or stovetop, 12" cast iron skillet, silicone oven mitts, long grilling spatula.

Ingredients:

- 2 large leeks, white and light green parts sliced into half moons
- 2 dozen asparagus spears, diagonally sliced into 1" pieces
- 2 vegan vegetable bouillon cubes
- 4 tablespoons flour
- 1 tablespoon sugar
- 2 cups room-temperature water
- 2 cups room-temperature almond milk
- vegetable or canola oil
- kosher salt

Instructions:

1. Place your skillet on a grill over a fire and let sit about 2 or 3 minutes to get hot. Pour in enough canola oil to coat the bottom (about 2 tablespoons).
2. When the oil begins to shimmer, add the sliced leeks and stir lightly while cooking a minute to two until slightly softened. Add the asparagus and cook for a minute.
3. Stir in the flour and sugar into the pan and coat the vegetables, adding more oil if you need to.
4. Pour in the water slowly to deglaze, and add the bouillon cubes to let simmer 3-4 minutes.
5. Stir in the almond milk and simmer another 5-6 minutes, stirring intermittently to thicken before removing the pan from the fire.
6. Cool at least 5 minutes before garnishing with fresh herbs and serving in bowls with bread for sopping.