

Pork with Leeks **“ΧΟΙΡΙΝΟ ΜΕ ΠΡΑΣΑ”**

1 pound lean pork, washed and cut into cubes
1/2 cup extra virgin olive oil
4 green onions, chopped
5 leeks cut into 4” pieces
1 cup fresh lemon juice
3 cups water
1 Tablespoon flour
Salt and pepper, to taste

1. Sauté the meat in olive oil with the green onions.
2. Add leeks, sauté another 5 minutes.
3. Add lemon juice and water. Simmer for 45 minutes.
Salt and pepper, to taste.
4. When meat is cooked, remove about a 1/4 cup broth and mix it with flour in a small bowl. Add back to meat pot. Bring to a boil for two minutes and serve.

Serves 6

WITH LOVE FROM CRETE AND VAMOS TEAM

KOULA BARYDAKIS

