

Lentil Salad

Dressing

- 1/2 cup red wine vinegar
- 1/4 cup olive oil
- 2 teaspoons Dijon mustard
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup finely chopped fresh parsley leaves
- 1 teaspoon finely chopped fresh thyme leaves
- 1 recipe basic cooked lentils, see recipe below
- 6 to 8 slices thick-sliced bacon, cooked and chopped

We first had lentil salad in a restaurant in Paris behind the Pompidou Center. It was served warm as an entrée (French first course). It was delicious and filling. This recipe is as close as we have come to duplicating it.



Whisk the vinegar, olive oil, mustard, salt, pepper, parsley and thyme together in a large mixing bowl. Add the warm lentils and bacon and stir to combine. Serve warm or at room temperature.



Basic Cooked Lentils

- 1 pound brown or green lentils, approximately 2 1/2 cups
- 1 small onion, halved
- 1 large clove garlic, halved
- 1 bay leaf
- 1 teaspoon kosher salt
- 1/4 pound salt pork, optional
- 1/4 teaspoon freshly ground black pepper

Pick over the lentils, rinse and drain. Place the lentils along with the onion, garlic, bay leaf, salt and pork into a large 6-quart saucepan and cover with water by 2 to 3 inches. Place over high heat and bring just to a rolling boil. Reduce the heat to low, cover and simmer until the lentils are tender, approximately 25 to 30 minutes. Drain any remaining liquid and discard the onion, garlic, bay leaf and salt pork. Stir in black pepper and taste for salt. Serve immediately.