

Lentil Salad with Dijon Vinaigrette

Ingredients

Lentils

- 1 pound brown or green lentils, approximately 2½ cups
- 1 small onion, halved
- 1 large clove garlic, halved
- 1 bay leaf
- 1 tsp kosher salt
- ¼ pound salt pork, optional
- ¼ tsp freshly ground black pepper

Vinaigrette

- ½ cup red wine vinegar
- ¼ cup olive oil
- 2 tsp Dijon mustard
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- ¼ cup finely chopped fresh parsley leaves
- 1 tsp finely chopped fresh thyme leaves
- 6 to 8 slices thick-sliced bacon, cooked and chopped

Preparation

1. Pick over the lentils, rinse and drain
2. Place the lentils along with the onion, garlic, bay leaf, salt and pork into a large 6-quart saucepan and cover with water by 2-3 inches
3. Place over high heat and bring to a rolling boil
4. Reduce the heat to low, cover and simmer until the lentils are tender, about 25-30 minutes
5. Drain any remaining liquid and discard the onion, garlic, bay leaf and salt pork
6. Stir in black pepper and taste for salt
7. Whisk the vinegar, olive oil, mustard, salt, pepper, parsley, and thyme together in a large mixing bowl
8. Add the warm lentils and bacon and stir to combine
9. Serve warm or at room temperature

