



## Best Ever Lentil Salad

Christy served this delicious salad at our 2017 Taste Luncheon. French lentils keep their shape, they don't turn to mush during cooking. You can find them in bulk bins at Lucky's and Fresh Thyme markets here in St. Louis. Christy adapted this recipe from *Cooking for Jeffery* by Ina Garten.

2 T olive oil	Vinaigrette
2 leeks, white and light green parts, cut in half-moons (about 2)	1 T minced garlic (use a microplane)
2 carrots, peeled and diced small	3 T good mustard (Dijon, spicy brown works)
16 oz, about 2¼ cups French lentils, rinsed and drained	5 T red wine vinegar, or a combination of red and white
1 small turnip	2 t kosher salt
1 small onion, studded with 6 whole cloves	½ t black pepper
6 c water	
2 t kosher salt	
6 green onions, white and green parts, halved or quartered lengthwise if thick, then cut crosswise	
½ c fresh parsley, chopped	

Cook the lentils in a large, heavy pot such as a Dutch oven, heat olive oil on medium heat until shimmery.

Stir in leeks to coat with fat, let gently cook, stirring occasionally, for about 5 minutes or until leeks are softened but not turning brown.

Stir in carrots and cook for another minute.

Stir in the lentils, turnip, onion, water and salt.

Bring to a boil. Adjust heat to maintain a simmer and cook, uncovered, until the lentils are tender, about 20 minutes.

Remove turnip and onion.

Drain the lentils, reserving the cooking liquid.

While the lentils cook, make the vinaigrette. Mix the garlic, mustard, vinegar, salt and pepper in a bowl. Slowly whisk in olive oil.

Return the drained still-hot cooked lentils to the still-warm cooking pot.

Stir in the vinaigrette.

If the lentils seem a little dry, stir in some reserved lentil cooking liquid.

Stir in the green onions and parsley.

Serve warm immediately or transfer to the fridge and serve cold later.