



Sautéed Lentils with Bacon

An easy side dish for most fall meals- especially good with pork. Best of all- most of the ingredients are probably in your pantry already.

2 cups of dry lentils (green French lentils)

5 oz bacon, diced

1 large onion, diced

2 cloves garlic, minced

2 ribs celery, minced

2 medium carrots, diced

¼ teaspoon dried rosemary

2 tablespoons cider vinegar

1/4 cup of extra virgin olive oil

1 teaspoon Dijon mustard

Salt and freshly ground pepper

Minced parsley, for garnish

Soak the lentils overnight. In the morning, drain and rinse them. In a medium-large pot, cover the lentils with water. Bring it all to a boil and cook until just soft, about 20-35 minutes.

Drain and rinse with cold water.

In a large sauté pan, cook the bacon until crisp. Remove the bacon from the pan and set aside while you cook the vegetables (reserve the drippings in the pan). Add the diced vegetables to the pan, along with the rosemary, and cook until tender, about 5 minutes.

While the vegetables are cooking, whisk together the cider vinegar, olive oil, and mustard.

When the vegetables are soft, add the lentils and cook until warmed through. Add the dressing and mix well to combine. Season with salt and pepper, garnish with parsley and serve.