



Warm Lentil-and-Potato Salad

This recipe is great with all the wonderful sausages served up this time of year during October Fests.

- ½ cup dried sprouted lentils
 - 2 pounds small red potatoes, halved
 - 6-8 bacon slices
 - 3 tablespoons olive oil
 - 2 large shallots, finely chopped
 - 1 celery rib, sliced
 - 2 garlic cloves
 - 2-3 tablespoons red wine vinegar
 - 2 teaspoons whole grain Dijon mustard
 - 1 ½ cups loosely packed fresh flat-leaf parsley leaves
1. Bring lentils and 4 cups of salted water to a boil in a heavy 2-quart saucepan over medium-high heat. Reduce heat to low; simmer 20-25 minutes or just until tender.
 2. Cook potatoes in boiling salted water to cover, 15 minutes or just until tender. Drain the lentils and potatoes.
 3. Cook bacon in a large skillet over medium heat until crisp. Remove bacon and drain on paper towels, reserving 2 tablespoons of drippings in skillet. Crumble bacon and set aside.
 4. Add olive oil to hot drippings in skillet, and heat over medium heat. Sauté shallots, celery and garlic in hot olive oil mixture 3 minutes. Remove from heat and stir in vinegar and mustard. Season with salt and pepper to taste. Gently stir in lentils, potatoes, bacon, and parsley.