

BON APPETIT HON

bawlmereese for enjoy your meal

Stewed Lentils with Bacon and Herbs

[Anne Burrell](#)

BAH Tip: Anne made her thyme bundle by using ordinary kitchen string to tie together a bunch of thyme. I didn't have any string but luckily my thyme came in very long pieces. I gently tied them in a knot. I was tempted not to use the fennel because the idea of adding something that tastes like black licorice makes me scrunch my face and go 'yuck'. I'm glad I did use it because the lentils had incredible flavor that in no way resembled a box of Good N Plenty.

- 1 1/2 cup green or black lentils
- 1/2 fennel bulb
- 1/2 red onion, peeled, root end left on
- 1/2 carrot, peeled
- 1 stalk celery
- 2 bay leaves
- 1 small bundle thyme
- 2 clove garlic, peeled and smashed
- Kosher salt
- 2 tablespoons extra virgin olive oil
- 5 slices bacon, cut into lardons
- 1/2 cup red onion, finely diced
- 1/2 cup celery, finely diced
- 1/2 cup fennel, finely diced
- 1/2 cup carrot, finely diced
- 1 clove garlic, peeled, smashed, and finely chopped
- 3 tablespoons whole grain mustard
- 1/2 cup red wine vinegar
- Kosher salt

Combine first eight ingredients (lentils through 2 cloves garlic, smashed) in a large pot. Add water to cover the ingredients by about 2 inches. Bring to a boil over medium heat, then reduce heat to a simmer. Cook for about 20 to 30 minutes or until the lentils are soft.

Remove the pot from the heat and season the water generously with salt. Taste the water to make sure it is highly seasoned and let the lentils sit in the salty water for about 10 to 15 minutes to absorb the seasoned water. Ladle off 1 cup of the lentil cooking water and reserve.

Remove and discard all the vegetables and aromatics from the lentils. Strain the lentils from the water.

Place 2 tablespoons of olive oil in a large saute pan over medium heat and add the bacon. When the bacon has rendered off a lot of fat and has become brown and crisp, add the onions. Season with salt and cook until they become very soft and aromatic.

Add the diced celery, fennel, and carrot. Cook over medium heat until the vegetables start to become soft and fragrant, 2 to 5 minutes. Add the chopped garlic and saute for 1 to 2 minutes more. Add the cooked lentils, 1/4 cup of the reserved lentil cooking water, mustard and vinegar. Cook until most of the liquid has reduced.

Taste for seasoning, adding more salt or vinegar if needed. Serve hot or at room temperature.

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