

Warm French Lentil Salad with Smoked Sausage

<http://userealbutter.com/2010/02/03/warm-lentil-salad-sausage-recipe/>
modified (some would say butchered) from Fine Cooking issue #84

1 1/2 cups (10 oz.) French lentils (also known as du Puy lentils)
3 fresh thyme sprigs
2 bay leaves
3 cloves garlic, smashed
1/4 tsp black peppercorns, whole
1 small onion, peeled
1 small carrot, peeled and split lengthwise (forgot to do that)
8 oz. smoked sausage (kielbasa works)
1 cup dry white wine or dry white vermouth (I omitted this – too lazy to open a bottle)
2 1/2 tbsps red wine vinegar, more as needed
2 tps Dijon mustard
kosher salt
3 tbsps extra-virgin olive oil
3 tbsps walnut oil (didn't have this on hand, so I used olive oil)
1/4 cup fresh flat-leaf parsley, chopped
1/4 cup scallions, finely chopped
freshly ground black pepper

Pick over and rinse lentils. Stuff the thyme, bay leaves, garlic, and peppercorns in a pouch of cheesecloth or some little spice bag. Place lentils in a 3- or 4-quart saucepan with the sachet of seasonings, the onion, and carrot. Fill with cold water until the lentils are covered by about two inches of water. Bring to a boil over medium-high heat and then reduce to a simmer. Let it simmer uncovered for about 30-40 minutes. Add more water as needed. So the recipe says to place the sausage in a pan and cover with wine and enough water by about 1/2 inch and simmer it on low heat for about 15-20 minutes. [I didn't do that because I'm a bum. Instead, I cut up the sausage and browned it in a pan. Hey, make it your own, I say!] In a medium bowl, whisk together 1 1/2 tablespoons of the vinegar with the mustard and a dash of salt. Then pour the olive oil and walnut oil (I just had olive oil) in a slow and steady stream, whisking to incorporate into the vinegar and mustard. Season to taste with salt. Drain the lentils and discard the pouch, carrot, and onion. Place the lentils in a large bowl and toss with a teaspoon of salt and a tablespoon of vinegar. If you simmered the sausage then drain it and slice it into 1/4-inch thick pieces. Add the sausage and vinaigrette to the lentils, tossing to coat. Stir in the parsley and scallions, then season to taste with black pepper, salt, and vinegar. Serve warm. Serves 4-6.