

# *Lentils with Sausage*

## *Ingredients*

For 6 people:  
350 g lentils (green lentils from Puy, or black lentils)  
4 or 5 bay leaves  
1 or 2 onions  
1 packet of bacon (optional)  
1 vegetable stock cube  
a little tomato puree, or 2 or 3 canned tomatoes.  
750 g of sausage

## *Preparation*

1. Cook the lentils as written on the package (put them in a saucepan of cold water with salt and bay leaves, and cook for 15 to 20 minutes in normal cooking, or 8 minutes under pressure). Drain the lentils and reserve them. This step can be done the day before. It is not necessary for the lentils to be well cooked: if they are a little hard, they will be able to finish cooking with the aromatics.
2. While the lentils are cooking, brown the sliced onions in a cast iron casserole dish or Dutch oven. Add the bacon and stir.
3. Add the drained lentils, the stock cube diluted in boiling water (about 300 mL), and the tomato. Leave to simmer for 20 minutes.
4. Cook the sausage separately.
5. Adjust the seasoning (salt, pepper). Serve hot

## *Variants*

Lentils with sausage are a traditional and inexpensive winter dish.

You can replace the sausage with roast pork (in the loin so that it is not dry) which is cooked either in the casserole or in the oven.

If there are a few spoonfuls of lentils left, you can keep them: mixed in vegetable soup, they will bring a little variety and a good taste appreciated by everyone.