

# Patricia Wells' Green Lentil Salad

By Genius Recipes

At a glance, nothing seems special about this recipe. The genius lies in Patricia Wells' perfect, restrained proportions, and its utter simplicity. They require patience: when you taste them just after mixing, you will think they're bland and watery. But don't give up on them! Let the vinaigrette seep in for ten minutes. Salt judiciously, tasting as you go. All of a sudden, you'll have a hard time putting down your fork. Recipe adapted very slightly from [Bistro Cooking](#) (Workman Publishing, 1989)

Serves 8

- 1 pound imported French green or brown lentils
  - 1 medium onion, halved and stuck with 2 cloves
  - 1 garlic clove, peeled
  - 1 bay leaf
  - 1/4 cup red wine vinegar
  - 2 tablespoons extra virgin olive oil
  - Salt
  - Freshly ground black pepper
1. Rinse lentils and discard any pebbles. Place lentils, onion, garlic and bay leaf in a medium saucepan and cover with cold water by 1 inch. Cover and bring to a boil over medium heat.
  2. Reduce heat to low and simmer, covered, until lentils are tender, 25-35 minutes. Add liquid as needed.
  3. Discard onion, garlic and bay leaf and drain any excess liquid. Whisk vinegar, oil and salt together in a small bowl. Pour over warm lentils and toss.
  4. Before serving, season with pepper and additional salt, if necessary. Serve warm.