



LENTIL CASSEROLE

- 2 Cups Lentils
- Pinch Salt
- 1 Onion Stuck With 2 Cloves
- 1 Bay Leaf
- 4 Knockwurst
- Butter
- Bacon Strips
- Chopped Parsley

DIRECTIONS

1. Add lentils, Onion and bay leaf to 6 cups water in a large kettle.
2. Bring to a boil, lower the flame and simmer gently until the lentils are tender.
3. Split the knockwurst in half the long way and sauté in butter or bacon fat until nicely brown on both sides.
4. Place a layer of the lentils in the bottom of a large casserole.
5. Add a layer of knockwurst and then repeat.
6. Top with remaining lentils.
7. Pour the lentil cooking liquid in the casserole.
8. Bake in a 350 degree oven for 40 minutes.
9. Arrange bacon strips over the casserole and continue baking until the bacon is crisp.