

Curried Red Lentil Salad Serves 8 - 10

Note: you have to start this the night before.

Ingredients:

1 lb red lentils
1 cup currants
1/3 cup capers
1 1/2 cup finely chopped red onion

Dressing:

3/4 cup vegetable oil
1/2 cup red wine vinegar
2 T sugar
1 1/2 t salt
2 t pepper
1 t cumin
1 t dry mustard
1/2 t turmeric
1/2 t mace
1/2 t coriander
1/2 t cardamom
1/4 t cayenne pepper
1/4 t ground cloves
1/4 t nutmeg
1/4 t cinnamon

Whisk together all dressing ingredients and set aside.

Rinse lentils and cook in boiling water for 5 - 6 minutes until just tender. Rinse in cold water and drain (do not form a hard clump if they dry after being rinsed).

While the lentils are still warm combine with dressing and marinate overnight.

Next day - at least two hours before serving:

Add onions, currants, capers. let marinate several hours before serving.