

# Laurentide Winery Harvest Lentil Salad with Chardonnay Vinaigrette

2015 Harvest Stompede Recipe by Susan Braymer, Laurentide Winery

## Salad Ingredients:

1c Black lentils  
1c Tan Lentils  
1 Vegetable Bouillon cube  
1T Seasoning Blend as desired  
1 t Sea Salt

1 Carrot peeled and grated  
1 Celery stick sliced thin  
½ Red Pepper diced  
½ Orange Pepper diced  
½ c Red Leaf lettuce julienned  
½ c Green Leaf Lettuce julienned  
¼ c Raisins  
½ c Almonds, sliced and toasted  
½ c Feta Cheese crumbled

## Dressing:

2 Red Onions sliced  
2 Garlic clove  
2T Olive oil  
½ c Laurentide Chardonnay  
¼ c Olive Oil  
¼ c Fresh Lemon Juice  
Lemon Zest from 1 Lemon reserve  
~½ c Water  
¼ c Dijon Mustard  
1 T Honey or to taste  
1 t Sea Salt or to taste  
1 t Cracked Pepper or to taste

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- Combine lentils with bouillon, seasoning blend and salt. Cover 2 c lentils with 2 c water and cook lentils in pressure cooker 3 minutes until al dente. Release pressure to end cooking quickly so the lentils retain "bite".
- Prepare the rest of the salad vegetables and ingredients. Gently combine vegetables with cooled lentils.
- Caramelize the onion and garlic under low heat with olive oil. Season with salt and pepper while cooking down. Combine with all the rest of the dressing ingredients into a blender and puree until smooth. Adjust thickness of dressing carefully with water to thin if desired and salt and pepper to taste. Add reserved lemon zest.
- Pour enough of the dressing over the lentils and vegetables to coat lightly and lastly add the raisins, almonds and feta mixing gently. Refrigerate any extra dressing.
- Pair with Laurentide Chardonnay, our unoaked Chablis style classic award winner! Cheers....

Serves: 6 or more as a side