

Grandma's Lentil Pate
(or Mock Chopped Liver)

Preparation time: overnight soaking of lentils and 30 minutes next day
OR 40 minutes same day

Ingredients:

1 cup lentils, rinsed
2 cups water
4 hard boiled eggs, peeled
2 large onions, peeled and sliced
2 tablespoons olive oil
salt and pepper to taste

Directions:

- *1. Soak lentils in water overnight. Then boil lentils, cover, and simmer for 10 minutes. Drain.
2. Saute onions in skillet, over medium heat, until soft and well browned.
3. In food processor or blender, mix lentils and hard boiled eggs.
4. Add onions and process until well mixed. Serve with crackers or crudities.

*An alternative to soaking lentils overnight is to rinse them, bring to a boil with the water, and simmer covered for 35-40 minutes until softened and water is absorbed. Drain off any excess water.

Recipe by:

Jean Kaner