



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Red Lentil Stew with Apricots

Lisa discovered this recipe while on her pressure-cooker cooking spree this fall, but these pretty red lentils (actually quite yellow when cooked) cook quickly in a regular pot and don't need any soaking.

Ingredients:

4 cups water (we put the liquid drained from canned tomatoes in this amount)

1 cup coarsely chopped onions

1 1/2 cup red lentils

1/3 cup chopped dried apricots

1 cup coarsely chopped caned or fresh plum tomatoes, drained.

1 Tablespoon olive oil

1 teaspoon of dried marjoram or oregano

1/2 tsp dried thyme

2 glasses of red wine

add at end:

2-3 tablespoons lemon juice

salt and freshly ground pepper

2-3 tablespoons minced fresh parsley

Combine ingredients in big pot and cook over medium high heat till the lentils are tender, 10-15 minutes.

Enjoy that glass of red wine with a friend or your sweetheart while the lentils cook.

Add the lemon juice, salt and pepper to taste, and fresh parsley and it is pretty as a picture. Serve with crusty bread and a salad. Enjoy!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes