## Lean on lentils for better health

Lentils don't have to be the mush you remember being served in high school lunches. When cooked right, lentils are chewy set tender, with the kind of feel and flavor we expect from comfort foods. So banish any unpleasant memories and take advantage of this highly versa-tile food.

Anyone who cooks with lentils appreciates their many benefits. For starters, lentils cook quickly because, unlike dried beans, they don't require soaking. They are also highly flexible in the way they can be used, from salads, dips and soups, to stews and toppings for whole grains like rice or couscous.



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WIXOM 29758 S. Wixom Rd. (248) 669-5097 Health experts love lentils because they are rich in vitamins, minerals and the phytochemicals that help protect your hody from cancer and other chronic diseases. Popular in meny parts of Europe, India and the Middle East, this fiberpacked legume has long been used to inexpensively extend dishes with hearty bulk. But leave it to the French to raise lentils to a high culinary level—thoir small, green variety is considered a delicacy in France.

Many types of lentils are grown throughout the world. Brown lentils are the ones most commonly seen in American supermarkets, although red and yellow lentils can also be found, especially in specialty markets. Stored sirtight at room temporature, they will keep up to a year. Cooking them couldn't be simpler. First pick through them to remove debris and any broken or discolored lentils. Rinse them under cold water and place them in a pan along with a bay leaf and enough water or broth to cover by one inch. Cover and bring to a boil, then reduce the heat to low and simmer 10 to 20 minutes, adding more liquid as necessary, until they are just

tender. Scasson to taste with sair and pepper.
For a hot entrée, combine cooked lentils with a variety of chopped cooked vegetables and serve over cooked bulghur or rice. Or try this lentil salad, which will delight you with its style and pizzazz.

## CRUNCHY LENTIL SALAD

cup dried green or brown tentils, sorted, rinsed and drained

2% cups reduced sodium, low fat chicken or vegetable broth

- 2 cups com kernels 1 cup chopped celery 1 cup chopped flat-leaf pars-
- a cup chopped red onlon cup chopped red official
  cup balsamic vinegar
  tablespoons extra-virgin
  olive oil
- 1 tablespoon fresh marloram 1 teaspoon dried grated orange zest
- pepper, to taste

Place lentils and broth in medi-



Crunchy: Crunchy lentil salad is healthy and tasty.

um pan. Bring to a boil, then reduce heat to a simmer. Cover and cook for 25 to 30 minutes or

Drain in colander. Transfer to large bowl. Mix in corn, celery, parsley and onion. Let cool.

Meanwhile, in small bowl whisk together vinegar, oil, marjoram

and zest.

When lentil mixture is at room temperature, drizzle dressing over top and toss lightly to mix in. Add

salt and pepper to taste, if desired.

Serve warm or at room tempera-ture. Store in refrigerator, tightly...

Makes 6 servings.

Nutritional information pe serving 230 calories, 6 g, total fat-tiess than 1 g, saturated fat), 37 g, carbohydrate, 12 g, protein, 12 g, dietary fiber, 279 mg, sodium.

Recipe courtesy of the American Institute for Cancer Research.

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