

Betty's Slow Cooker Lentils Seasoned with Ham



Published on 25 Jul 2012

In this video, Betty demonstrates how to make Slow Cooker Lentils Seasoned with Ham. This is a protein-filled dish that is very tasty and easy to make.

Ingredients:

1 pound dry lentils, washed and sorted

½ teaspoon salt

8 ounces finely chopped cured ham

6 cups water, or as needed

Place washed and sorted dry lentils into slow cooker. Sprinkle with ½ teaspoon salt. Add 8 ounces finely chopped cured ham and 6 cups water. Turn slow cooker to HIGH setting and cook for 4 to 5 hours, until they are at desired tenderness. Spoon into a serving bowl and serve immediately. I hope you enjoy the lentils! (Some of you have been requesting these for some time; I'm sorry it has taken so long to get to them.) Enjoy!!! --Betty :)