

Savory Lentil loaf

1 cup lentils, cooked

1 onion chopped

1 stalk celery chopped

2 cloves garlic, minced

2 cups, grated, sharp cheddar cheese

1 cup soft bread crumbs

1 egg, beaten

$\frac{1}{2}$ tsp, each - Sage

thyme, ^{blk,} pepper

2 hard boiled eggs

Sauté onion, celery & garlic. Combine all but hardboiled eggs. Place $\frac{1}{2}$ mixture in greased 5x9 loaf pan. Place sliced boiled eggs in middle. Spread remainder of mixture. Top w/ cat sup. Bake @ 350° for 50 minutes. Let cool at least 5 minutes.