Lentil Soup, Green (Ray)

**Ingredents:**• Olive Oil
• 1 lb Italian Sausage Meat
• 1 Onion, large, chopped
• 3 Garlic Cloves, minced
• 1 large Carrot, chopped (Optional)
• 3 Celery Ribs, chopped’1 large Leek – chopped
• 1 large Leek – chopped
• 5 White Mushrooms – chopped
• 2 cups (1 lb) Dried Lentils (Green)
• 10 oz can Ro\*Tel Tomatoes
• 2 qrts Chicken Broth
• ½ tsp each Cumin & Coriander Powder
• 1 tsp each Oregano, Basil, & Paprika Powder
• 2 Dried Bay Leaves
• ¼ cup Lemon Juice (1 squeezed Lemon)
• Pepper & Salt to taste (remember the Chicken Broth is already salty!)

**Directions:** 1. In a large pot, heat Olive Oil over medium heat - add Garlic and Onion, cook until soft

3. Add Celery and Carrots - Cook for 7 - 10 minutes until Onion are sweet
 (do not rush this step, it is key to the flavour base of the soup!)

4. Add Ro\*Tel, Cumin, Coriander, Paprika, Bay Leaf, Salt, Pepper and Lemon Juice

5. Add 1 quarts Chicken Broth – Stirring as you add it

6. Increase heat and bring to a boil

7. Place lid on and turn heat down to medium low

8. Simmer for 60 - 90 minutes or until lentils are soft; Stir and scrap bottom every 8 minutes
 add more Chicken Broth if it gets too thick

8. Purée in a blonder (Optional)

9. Add more Chicken Broth if you want to adjust soup consistency
 season to taste with salt and pepper

Serve warm bread with the soup

Bon Appétit!