



Lentil Soup

Ingredients:

8 strips of chopped bacon
1 small diced yellow onion
2 peeled and small diced carrots
4 small diced stalks of celery
4 finely minced cloves of garlic
1/2 cup of chopped fresh parsley
3 tablespoons of fresh thyme leaves
2 pounds of green lentils
1 bay leaf
96 ounces of chicken stock
Kosher salt and fresh cracked pepper to taste

Preparation:

1. In a large pot on medium high heat, add in the bacon and cook until crispy.
2. Remove the bacon from the pot.
3. Add in the onion, carrots, celery and garlic, and caramelize in the rendered.
4. Rinse the lentils in cold water.
5. Add them to the pot once the vegetables are brown, along with a bay leaf and chicken stock.
6. Simmer on medium heat for 45 minutes or until the lentils are tender.
7. Adjust the seasonings with salt and pepper.
8. Finish the soup with parsley and thyme.
9. Serve with crispy bacon.