

Lentil, Andouille, & Bacon Soup

Serves: 4

Ingredients:

- 2 Tbs. Olive oil
- C Bacon, chopped
- 2 Andouille sausage, diced
- 1 ½ C Onion, medium diced
- 1 C Carrot, peeled and diced
- ½ C Celery, diced
- 2 Tbs. Garlic, chopped
- 1 tsp. Thyme, chopped
- 1 Bay leaf
- 3 C French green lentils
- 1 ½ qt. Beef, Chicken, or vegetable stock

Procedure:

1. Heat oil in a large saucepan or soup pot. Add bacon & sausage then cook lightly until browned, about 2-3 minutes.
2. Add remaining vegetables and garlic and sauté until soft.
3. Add thyme, bay leaf, lentils and stock, then bring to a boil. Season with salt and fresh black pepper. Reduce heat and simmer slowly until lentils are tender (not mushy) about 35-40 minutes. (**may need to add more stock if necessary**)
4. Add desired cream then return to boil and adjust the seasoning.
5. Pour into bowls, put croutons on top, serve.