

Jane Brody's Lentil Soup -- 02/04/96

- (1) 2 T olive oil 1-1/2 hrs
- (1) 2 large onions, chopped [2 C]
- (2) 3 carrots, coarsely grated
- (1/4) 3/4 t marjoram, crumbled
- (1/4) 3/4 t thyme leaves, crumbled
- (1) 2 14 oz can tomatoes, w/juice, coarsely chopped
- (2) 4 14 oz cans broth [beef, chicken, or vegetable]
- (3/4) 1-1/2 C lentils, rinsed & picked
- (1/4) 1/2 t salt
- (1/4) 1/4 t fresh ground black pepper
- (3) 6 oz dry white wine
- (1/4) 1/4 C chopped fresh parsley or 2 T dried flakes
- (2) 4 oz Cheddar, grated

Heat oil in large saucepan, and saute onions, carrots, marjoram, and thyme; stirring for about 5 min.

Add tomatoes, broth and lentils. to a boil, reduce heat, cover pan, and simmer soup for about 1 hr. or until lentils are tender.

Add salt, pepper, wine and parsley; simmer soup for a few min.

Serve with cheese sprinkled on each portion.