

lentil soup

2 cups dried lentils
3 1/2 cups broth (2 garlic boullion, 2 veggie boullion, 2 cups water)
1/2 cups red wine (cabernet sauvignon is a good choice)
3 carrots – chopped
3 celery stalks – chopped
1/2 tsp celery salt
1 tbsp chopped fresh parsley
salt and pepper to taste

Combine all ingredients together, bring to a boil on medium heat, then let simmer for 20-30 minutes or until the lentils are softened and have a velvety texture.

For the croutons, chop up some old baguette into small bite size pieces. Drizzle with garlic infused olive oil (if you don't have any, chop up some garlic cloves and let sit with olive oil in a bowl until the oil begins to taste of garlic) salt and pepper to taste and toss into a 375 degree oven for 10-12 minutes. Be sure to shake the croutons 1/2 way through to be sure they don't burn.

Serve with croutons on the top and garnish with a bit of fresh parsley.

Enjoy!!