

Liza's Lentil Soup

I got out the ingredients to make lentil soup one night in January 2018 and saw that we needed another can of lentils to finish it. I left to drive Anna to dance, stopped at the grocery store, and came home smelling something wonderful already underway in the kitchen. Eliza created this soup for us that night—and Lane said it was the best soup she'd ever made!

2 tablespoons butter
1 very large yellow onion, sliced very thin
2 cups chicken broth leftover from 2 cans of Kirkland canned chicken (Costco)
6 cups water
3-4 tablespoons chicken “Better than Bouillon” (Costco)
5 slices bacon, chopped and sautéed
2 cups sliced baby carrots
1 cup smoked/pulled pork (pre-cooked from Costco)
2 cans of cooked lentils, drained and rinsed
salt

For garnish, right before serving: 2 tablespoons parsley, chopped finely

In a stockpot or large Le Creuset pot, melt butter. Add onions and cook on medium high until a fond forms (browning begins). Add one cup of the broth and cook some more until more fond forms. Cook bacon at the same time; drain fat when done. Add the rest of the broth, the water, and the bouillon. Add the sliced carrots. Add the pork, bacon, and lentils at the very end. Add salt to taste if needed. Yield: 6-10 servings.

Serving suggestion: Serve with a green salad or smoothie and potato rye bread