

LENTIL SOUP

½ lb hamburger
1 cup lentils (washed)
¼ cup barley
6 cups water
1 can beef broth (or 1 cup water and bouillon cube)
1 large onion
Garlic
2 carrots, diced
1 large stalk celery, diced
2 cups canned tomatoes (mashed)
1 bay leaf, crumbled
Large pinch thyme + basil
Salt + pepper
Chopped parsley

In big pot brown meat, then drain. Add lentils, barley, water, and beef broth. Bring to boil – reduce heat and simmer covered for 30 minutes. Add remaining ingredients and simmer about 1 ½ hours. Salt & pepper to taste.