

Bonfire Party: Smoky Bacon and Lentil Soup

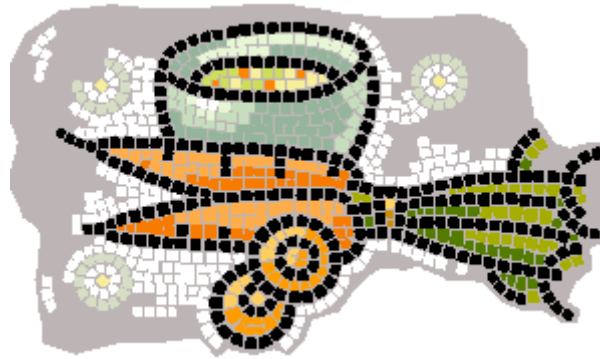
(A Translation of the recipe found on the blog!)

Ingredients

2 onions
½ head of celery
6 carrots
½ lb dry cure smoked streaky bacon
1lb red lentils (or a mixture of red and green)
a couple of bay leaves
salt and pepper to taste
3 pts chicken stock

Method

Finely chop onions, celery, carrots and bacon. Place all in a large pan with a couple of bay leaves and salt and pepper and sweat for 10 minutes. Add lentils and stir. Add chicken stock and bring to simmering point and cook for about half an hour. If the soup is a bit thick add a bit more stock. Remove bay leaves.



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