

Classical Greek Lentil Soup

Ingredients

- 3 medium onions, chopped
- 3 cloves garlic, minced
- 1 carrot, shredded (optional)
- 1 celery stalk, chopped (optional)
- 1 lb red lentils
- 1/2 cup olive oil
- 2 bay leaves
- 1/2 tsp. Marjoran or oregano
- 6 1/2 cups water
- 1/4 cup vinegar
- salt & pepper to taste

Directions

Pul the onions, garlic, carrot and celery (if using), lentils, olive oil, bay leaves marjoram and water in a cooking pot. Set on the stove over medium heat and bring to a boil. Reduce heat to low and simmer for an hour, stirring occasionally. Add the vinegar and salt and pepper to taste and serve.

Visit me at marga.org