

# Lentil Soup

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

2 cups dry lentils 3 quarts chicken broth  
1 bay leaf  
1 teaspoon Worcestershire sauce  
1/2 teaspoon garlic powder  
1/4 teaspoon freshly grated nutmeg  
1 dash chili sauce  
1/4 teaspoon caraway seed  
1/2 teaspoon celery salt  
1/2 teaspoon ground black pepper  
1 cup chopped carrots  
1 cup chopped onion  
1 cup chopped celery  
1 tablespoon chopped fresh parsley  
1 cup ham, chopped

## **Directions**

Rinse and drain lentils; place in a soup pot. Add stock, bay leaf, Worcestershire sauce, garlic powder, nutmeg, chili sauce, caraway seeds, and celery salt. Bring to a boil over high heat. Reduce heat, and simmer for 30 minutes. Add water as needed, up to 2 quarts, to retain soupy texture. Stir in carrots, celery, and onion. Cook 15 minutes more. Serve hot, garnished with croutons.  
Slow cooker method: Put all ingredients in a slow cooker. Cook on low for 8 hours.