

Hearty Lentil Soup

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Category: Soup

Servings: 8-10

Preparation Time: 30 min

Cooking Time: 90 min

A note before you start:

I started with Alton Brown's recipe, but I had a ham bone that I wanted to use to create a rich broth for this soup. I also replaced 1 quart of chicken stock with beef stock. We happened to have an opened bottle of Bloody Mary Mix in the refrigerator left over from New Year's Day and I thought it would be a good add and it is! It gave the soup some zip and I was able to use up the leftovers. Win-Win!

Ingredients:

1 ham bone

1 cup of diced sweet onion

1 cup of diced carrot

1 cup diced celery

1 lb of lentils - rinsed. (I used brown lentils, but you can use green)

1 14oz can of medium diced tomatoes

1 quart of chicken stock

1 quart of beef stock

1 cup of bottled Bloody Mary Mix

2 TBSP of olive oil

1 TBSP of unsalted butter

2 tsp kosher salt

1 tsp of ground coriander

1 tsp of ground cumin

1 tsp of season salt (I use Lawrys)

1 tsp of Montreal Steak Seasoning

Water

Steps:

1: Dice the carrots, celery and onion.

2: Add the olive oil and butter to a large Dutch oven and heat on medium high heat. Once hot, add the diced carrots, celery, onion & salt and cook until the onions become translucent (aprox 6-7 min) stirring often.

3: Add the ham bone, rinsed lentils, canned tomatoes, stock, Bloody Mary Mix, cumin and coriander. Add enough water to cover 90 % of the ham bone. Increase the heat to high and bring to a boil. Once it comes to a boil, reduce the heat to low, cover, and simmer for 90 minutes.

4: Carefully remove the ham bone and discard. Puree 1/3 to 1/2 of the soup with an immersion blender or very carefully in batches in a blender and add it to the remaining soup.

Buon Appetito!



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