Lentil Soup

2 cups dry lentils, washed and drained and looked over for small stones
10 cups water

1 rib of celery, minced

1 small onion, minced

2 small carrots, minced

1/8 teaspoon ground black pepper

2 cloves minced garlic

1 tablespoon chicken bouillon

1 to 1 1/4 teaspoons salt (or more to taste)
Instructions:

1. In a stock pot over medium heat, combine the lentils, water, pepper, garlic, and 1/2 teaspoon of the salt. Bring to a boil and then simmer over low heat for 45 minutes.

2. While lentils are starting to cook, saute carrots, onion, and celery until tender. Add them to the cooking lentils and finish the 45 minutes.

3. When lentils are tender (after about 45 minutes), stir in chicken base. Add more salt to taste.

Be sure to taste this soup before serving….those lentils needs a lot of salt.