

# German Lentil Soup.

- 4 slices bacon, cut into  $\frac{1}{2}$  inch pieces
- 2 medium onions, Chopped
- 2 carrots, peeled and Chopped
- 1 large stalk celery, chopped
- 1 package (16 ounces) lentils, rinsed and picked through
- 1 smoked ham hock (about 1 pound)
- 2 quarts water
- 1 bay leaf
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon dried thyme
- $\frac{1}{2}$  teaspoon ground black pepper
- 2 tablespoons fresh lemon juice.

① In 5-quart Dutch oven, cook bacon over medium-low heat until lightly browned.

• (Add) onions, carrots, and celery; cook over medium heat until vegetables are tender 15 to 20 minutes.

(Add) lentils, ham hock, water, bay leaf, salt, thyme, and pepper; heat to boiling over high heat.

(Reduce) heat: cover and simmer until lentils are tender, 30 to 60 minutes.

(Remove) and discard bay leaf





③ Transfer ham hock to cutting board;  
cut off meat and discard skin  
and bones.

Cut meat into bite-size pieces  
and return to soup.

Heat through; stir in lemon juice.