



## *Lentil Soup*

*It smells almost as good as it tastes. Serves 4.*

**Ingredients:**

- 1 Ham hock
- 7 oz (200 g) diagonally sliced Freybe European Wieners
- 1 lb (500 g) bag of lentils
- 3 small carrots, thinly sliced
- 1½ tsp (7.5 ml) basil
- 3 tsp (15 ml) salt
- 1½ tsp (7.5 ml) Marjoram
- 1 tsp (5 ml) black pepper
- 8 cups (2 L) water
- ¼ cup (50 ml) Sherry

**To prepare:**

1. Wash and drain lentils.
2. Place in large pot and add all remaining ingredients, except sherry and wieners.
3. Cover and boil.
4. Reduce heat and cook just under a boil for 3 hours, stirring often.
5. Soup is done when lentils are soft and flavours have blended.
6. Remove bone and fat from soup.
7. Add wieners and heat for an additional five minutes.
8. Prior to serving, add sherry and stir well.