

Luscious Lemon Lentil Soup

Recipe provided by Garden Tour Host Genie Barry

1½ cups chicken broth (vegetarian is okay, too)

4 cups water

1 cup dry white wine

2 cups lentils (green/brown)

1 onion, sliced and quartered

2 cloves garlic, minced

1 tsp dried dill weed (or 1 Tbs fresh dill, chopped fine)

2 heaping Tbs Dijon mustard

salt, pepper

zest of 1 lemon, grated

2 lemons, juiced

fresh parsley, minced

1. Combine, chicken stock, water, wine, lentils, onion, garlic, dill, mustard and bring to a boil in a large pot. Reduce heat and simmer about 30-45 minutes, or until lentils are very soft.
2. Puree part or all of soup, if you wish. I leave it as is!
3. Add lemon juice, zest and parsley just before serving.
4. A suggestion: Serve with crusty bread, sliced tomatoes, cucumber (or salad), and a soft, mild cheese.