**Turkish Lentil Soup**

Ingredients:

1 lb. dried red lentils
12 cups water
1 teaspoon salt
1/4 cup olive oil
2 cups chopped onions
3-4 cloves garlic, minced
1 cup cooked rice

4 cups vegetable stock (or chicken)
1 teaspoon black pepper
1 tablespoon smoked paprika
1 teaspoon cumin

1 tablespoon chopped mint
1 cup chopped parsley
Juice of two lemons

Directions:

In a large stockpot (5 qts), bring to a boil 12 cups of liquid, either 8 cups of water and 4 cups of stock, OR, if you are using vegetable bouillon cubes add 6 cubes to 12 cups of water. Add the lentils and 1 teaspoon salt. Simmer for 30 minutes.

Meanwhile saute onions and garlic in the olive oil until slightly brown. Add the cumin, pepper and smoked paprika. Stir until well combined and slightly toasted. Add to lentils.

After the first 30 minutes of cooking the lentils, add chopped mint, chopped parsley, and rice to the lentils, simmering for 30 more minutes or until tender. Keep stirring to keep ingredients from sticking to the bottom of the pot.

Before serving, stir in lemon juice. Taste for salt and pepper. Garnish with more mint or chopped parsley if desired.

Serves: 8-10