



## LENTIL SOUP

- 2 Cups Dried Lentils
- 2 Quarts Water
- 1 Ham Bone
- 1/2 Cup Diced Celery
- 1 Onion, Cut Fine
- 2 Tablespoons Flour
- 2 Teaspoons Salt
- 1/4 Teaspoon Pepper

## DIRECTIONS

1. Soak lentils overnight in 1 quart of water. Drain.
2. Add remainder of water, ham bone, celery and onion.
3. Cook at 15 pounds of pressure for 30 minutes.
4. Reduce pressure.
5. Remove bone and skim fat.
6. Mix flour and seasonings to a paste with a little of the stock.
7. Add to soup and cook until smooth and thickened.