

Lentil Soup with Sausage

2 tablespoons olive oil
1 medium yellow onion, diced
3 cloves of garlic, minced
½ cup shredded carrots
1 lb. recipe-ready mild or hot (your preference) Italian sausage
2 cups beef broth
6 cups chicken broth
4 chicken bouillon cubes
2 bay leaves
1 Tablespoon of dried parsley
⅛ teaspoon of coriander
Large pinch of tarragon
Large pinch of thyme
⅛ teaspoon of ground black pepper
14 oz. package of dry lentils
Salt to taste



Heat olive oil in a large soup pot. Add onion, garlic and carrots. Cook until onions begin to get translucent, about 2-3 minutes.

Add sausage, stirring and breaking it up as it cooks. Cook until sausage loses its pink color. Add beef and chicken broth, as well as bouillon cubes and all spices except salt. Bring to a boil.

Stir in lentils. Reduce heat to medium-low, cover and cook for about 35-45 minutes, until lentils are tender. Season to taste with salt and serve.

Optional:

For a heartier soup, add cooked elbow macaroni to the soup. Prepare ½ cup of elbow macaroni according to package. Drain and add a few tablespoons of macaroni to the bottom of each individual bowl. Ladle the soup over the macaroni and serve.

NOTE: Do not cook the macaroni in the soup stock and do not store extra macaroni with the soup. Store separately to keep the macaroni from becoming mushy and soaking up all your broth.