



**Lentil and rice soup - ( use with lamb after Holy Thursday)  
Makes about 14 cups, serving 6 to 8.**

5 cups chicken broth  
1 1/2 cups lentils, picked over and rinsed  
1 cup rice  
14 oz can of tomato Sauce  
3 carrots, halved lengthwise and cut crosswise into 1/4-inch pieces  
1 onion, chopped  
1 stalk of celery, chopped  
3 garlic cloves, minced  
1/2 teaspoon crumbled dried basil  
1/2 teaspoon crumbled dried oregano  
1/4 teaspoon crumbled dried thyme  
1 bay leaf  
1/2 cup minced fresh parsley leaves  
2 tablespoons cider vinegar, or to taste  
Lamb or a pound of sausage

In a soup pot combine the broth, 3 cups water, the lentils, the rice, the tomato sauce, the carrots, the onion, the celery, the garlic, the basil, the oregano, the thyme, and the bay leaf, bring the liquid to a boil, and simmer the mixture, covered, stirring occasionally, for 45 to 55 minutes, or until the lentils and rice are tender. Stir in the parsley, the vinegar, and salt and pepper to taste and discard the bay leaf. The soup will be thick and will thicken as it stands. Thin the soup, if desired, with additional hot chicken broth or water.