



SPICY TURKISH LENTIL SOUP

Makes about 8 Cups

2 Tsp Olive or Canola Oil	7 Cups Chicken Broth
2 Onions, Chopped	1½ Cups Dry Red Lentils
3 Garlic Cloves, Minced	2 Tbsp Tomato Paste
2 Tsp Cumin	1 Bay Leaf
½ Tsp Paprika	1 Can Evaporated Skim Milk
½ Tsp Cayenne Pepper	Salt/Pepper

1. In large heavy saucepan, heat oil over medium–high heat.
2. Add onions and garlic to pan; cook and stir 1 minute.
3. Stir in broth, lentil, tomato paste, and bay leaf.
4. Cover and bring to boil, stirring occasionally. Reduce heat and simmer 25–30 minutes.
5. Discard bay leaf.
6. Stir in evaporated milk and simmer 5 minutes longer or until hot.
7. Add salt and pepper to taste.