

Autumn Harvest Lentil Soup

Ingredients

- 1 pound lentils
- 2 butternut squashes
- 2 onions, chopped
- 6 carrots, cleaned and diced
- 1 bunch collard greens, cleaned and chopped fine
- 1 quart chicken stock
- hot oil or hot sauce to taste
- Optional: One piece kombu, any seasonal vegetables, salt and pepper

Method

Rinse and soak the lentils over night in water to cover plus one inch.

Next day, replenish the water to cover by at least one inch. If using kombu, add it now.

Scrub the squashes, cut into 4 to 6 chunks and remove seeds, and place on top of the lentils. Cover.

Simmer the lentils and squash, until the squash is tender, maybe ½ hour. Remove the chunks and let cool. Take off the peel, mash, and return the squash to the pot.

Add the fall vegetables to the pot with the stock and hot oil. You may want more stock to get it the desired thickness. Simmer about ½ hour and serve.

Makes 10 servings.