

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Lemony Lentil Chard Soup

1 ½ cups lentils
1 bunch chard/spinach/sorrel
½ cups olive oil
3-4 cloves of garlic, crushed with ½ teaspoon coarse salt
1 medium onion, coarsely chopped
1 rib celery, chopped
¾ cups lemon juice
1 teaspoon flour

Directions:

- Put the lentils in a pot; cover with water until about 1" above the lentils and cook, covered until tender. This will take 30-40 minutes depending on the type of lentil used (longer for green French lentils).
- Wash and roughly chop the greens and add to the lentils with 1 cup of water. Cook until the greens wilt.
- Heat the oil in a skillet. Slowly sauté the onion, garlic, and celery until soft, then add to the lentils.
- Mix lemon juice and flour until smooth and then add to the soup. Simmer, stirring until the soup thickens slightly.
- Serve with crusty French/Italian bread.

An old favorite from James Beard's The New James Beard.

