

Beef Lentil Soup

Ingredients

1 1/2 cups raw lentils	1/4 lb. spinach, torn into bite-sized pieces	basil
2 - 3 lbs. beef soup bones		2 cloves garlic, minced
2 onions, chopped	3 large tomatoes, chopped	2 - 3 bratwurst sausages, chopped
3 stalks celery, chopped	salt and pepper	
	oregano	

Instructions

1. Soak lentils in water for 2 hours.
2. Brown soup bones in pot, then cover with water and pressure cook for 1 hour. Remove bones and skim fat.
3. Saute onions, celery, spinach, and tomatoes and add to beef stock. Add lentils, seasoning, garlic, and sausages.
4. Simmer for several hours, adding water if necessary.