



Bacon-Lentil Soup

(Also vegetarian style)

- ¼ cup olive oil
- 2 large onions
- 1 carrot, chopped
- ½ teaspoon thyme
- ½ teaspoon marjoram
- 3 cups beef broth (substitute vegetable broth for vegetarian style)
- 1 cup dry lentils
- ¼ cup chopped fresh parsley
- 1 pound canned tomatoes (or tomato paste)
- 1 cup Maggie Malick Wine Caves Mourvèdre wine
- ½ cup grated cheese, your choice
- 1 pound cooked bacon, chopped fine (omit for vegetarian style)

In a large pot, sauté oil, onions and carrot. Add thyme and marjoram and sauté for 3 minutes. Add stock, wine, lentils, parsley, bacon and tomatoes. Cook for 45 minutes until lentils are tender. Simmer for several hours on low heat. Top off soup bowls with grated cheese. Serve with corn bread and Maggie's Mourvèdre wine.

This hearty soup will keep you warm on cold winter nights!