

MOM'S HEARTY LENTIL SOUP

1/2 pound(1-1/4 cups) lentils
5 cups water
1 leek (optional)
1 onion
1 carrot
1 green pepper
1 tomato
4 slice bacon
3 tablespoons butter
3 tablespoons flour
1 can (10-1/2 oz) consomme
2 teaspoons salt
2 tablespoons vinegar

Cook lentils in boiling water for 1 hour. While they cook, chop all the vegetables fine; cut bacon into little pieces and fry in large skillet until crisp. Dump vegetables into bacon and bacon fat and cook until limp. Takes about 5 minutes. Add vegetable mixture to lentils.

Melt butter in the same skillet, stir in the flour smoothly and add the consomme. Season with salt and vinegar and cook until smooth and slightly thick. Add this sauce to the lentil mixture, stir, then cook over a low heat 30 minutes longer. Serve to 8 with crusty bread and green salad.