

[weeknight](#), [cold weather](#), [italian](#), [lentils](#), [soup](#), [one pot](#), [complete](#)

Grandpa's Spicy Italian Lentils

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Ingredients

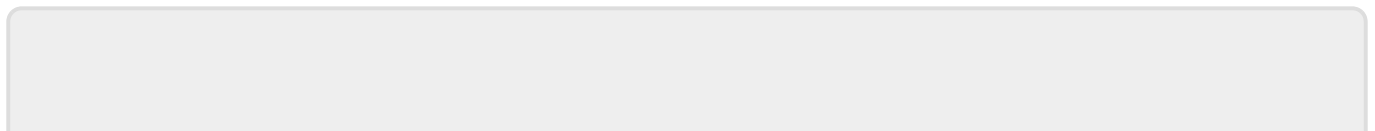
- 1lb spicy Italian Sausage
- 2 carrots (diced)
- 1 onion (diced)
- 2 stalks celery (diced)
- 1lb lentils
- ¼ sherry
- 1 pinch fennel
- 1 TBS Italian seasoning
- 8 cups chicken stock (We use Better Than Bullion, as always)
- 3oz TBS tomato paste (½ can)

Method

1. Brown sausage in a large pot over high heat with a pinch of fennel, once sausage is browned remove from pot and set aside.
2. Add vegetables to fat remaining in pot, and cook until tender, then deglaze pot with sherry.
3. Add lentils, chicken stock, Italian herbs, and tomato paste.
4. Simmer until lentils are tender (Between 20-40 minutes, depending on lentils)
5. Taste for seasoning, and serve

Notes

Inspired by: Grandpa Daley's Italian heritage and love of lentils.



From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

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