

LENTIL TOMATO SOUP

with Red Wine



Dry Creek
VINEYARD

INGREDIENTS

2 TBL olive oil
1 onion, chopped
3-4 gourmet sausage links
(e.g. chicken and basil), sliced
1 (28 OZ) can whole peeled tomatoes, with liquid
2 (14.5 OZ) cans chicken broth

2 CUPS dry brown lentils
½ CUP Dry Creek Vineyard Cabernet Sauvignon
4 CLOVES garlic, minced
¼ TSP ground nutmeg
¼ TSP ground cloves

METHOD Heat the olive oil in a large pot over medium high heat. Place the onions in the pot and saute for 2-3 minutes. Add sausage and saute for 5-7 more minutes, or until onions are tender and sausage lightly browned.

Add lentils and stir until slightly toasted, about 1 minute. Break up the canned tomatoes into chunks and add to the pot, along with the tomato juices (if you desire a smoother base, you can puree the tomatoes in a food processor or blender before adding to the pot.) Add chicken broth.

Bring to a boil, reduce heat to low and let simmer for 20 minutes. Then, stir in the wine, garlic, nutmeg and cloves. Simmer for at least 25 more minutes, or until lentils are tender. Serves 6-8

Serve with: *Dry Creek Vineyard Cabernet Sauvignon*

