

Bloody Mary Lentil Soup

- 1 T olive oil
- 2 onions, chopped
- 4 large garlic cloves, chopped
- 1 celery root, peeled and chopped
- 1 c red lentils
- 6 c tomato juice, plus a cup of water
- 6 sprigs fresh thyme
- 1/2 t sea salt and freshly ground black pepper
- 1-2 t vodka per adult portion
- celery sticks and lemon wedges as garnish

In a large saucepan, heat the olive oil over medium heat. Toss in the onions and garlic and sauté for several minutes, until softened. Add the lentils, celery root, tomato juice, thyme and seasoning. Bring to a simmer then continue cooking for 20-25 minutes, until lentils and celery root are softened. Remove the thyme sprigs. Blend to a smooth consistency adding a little water to get a thick purée. Serve hot and add vodka to adults portions before serving. Serve garnished with celery sticks and lemon wedges. Serves 8.

Jittery Cook