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Lentil Soup

Ingredients

-15 onions chopped

-Carton of vegetable broth

-30 carrots peeled &

-30 stalks of celery chopped

-30 cloves of garlic minced

-1/3 cup dried Oregano

-1/3 cup dried basil

-15 bay leaves

-15 cans crushed tomatoes

-30 cups dry lentils rinsed

-120 cups water

-8 cups spinach, rinsed and thinly sliced (store for Thursday)

-1 ¾ cups vinegar

-Salt & pepper to taste

Directions

1. Prepare all the ingredients as listed
2. Divided between 2 large soup pots, heat vegetable broth (appox. 1 cm in bottom of pot). Add onions, carrots, and celery; cook and stir until onion is tender. Stir in garlic, bay leaf, oregano, and basil; cook for 2 minutes. Add more broth as needed to cook.
3. Stir in lentils, and add water and tomatoes. Bring to a boil. Reduce heat, and simmer for at least 1 hour.
4. When ready to serve stir in spinach, and cook until it wilts. Stir in vinegar, and season to taste with salt and pepper, and more vinegar if desired.