

Lentejas con Chorizo

Spanish Lentil and Chorizo Soup



Yield: Serves 6-8

Ingredients:

- 2 ¼ Cups Lentilles du Puy (can substitute common green lentils) – picked and rinsed**
- 1 ½ lbs Spanish-style Chorizo Sausage 'Links'**
- 1 lb Yukon Gold Potatoes - peeled and medium diced (apx ¼ inch cubes)**
- 1 Large Onion - ¾ of onion diced and remaining ¼ grated into a paste**
- 3 Large Carrots - medium diced (apx ¼ inch cubes)**
- 3 Cloves Fresh Garlic - grated into a fine paste**
- 11 Cups Water - separated**
- 5 Tbs Olive Oil - separated**
- 4-5 Tbs Sherry Vinegar (can substitute red wine vinegar) - separated**
- 2 Bay Leaves**
- 3 Tbs Fresh Parsley - minced - separated**
- 2 Tbs Smoked Spanish Paprika**
- 1 Tbs All Purpose Flour (can substitute potato starch for gluten free)**
- ⅛ tsp Ground Cloves**
- Kosher Salt to taste**
- Fresh Ground Black Pepper to taste**

Preparation:

- 1) Bring 4 cups of the water to a boil - Place picked and rinsed lentils in a large bowl along with 2 tsp kosher salt - Add boiled water to the lentils - Cover and set aside for 30 minutes
- 2) Place a 6 - 8 quart stock pot or large Dutch oven over medium heat and heat 2 Tbs of the olive oil until shimmering - Prick the chorizo several times with a fork and add to the pot - Allow chorizo to cook for 7-10 minutes or until browned on all sides - Remove from pan and set aside
- 3) Reduce heat to low - Add diced onion, carrot, 1 Tbs kosher salt, and 1 Tbs of the minced parsley to the pan - Cover and allow to cook (stirring occasionally) for 10 minutes - Add potatoes and continue to cook (covered and stirring occasionally) until vegetables are tender but NOT browned
- 4) Increase heat to medium-high - Drain the lentils and add, along with 3 Tbs of the vinegar to the vegetables and cook (stirring frequently) for 3-4 minutes - Add the remaining 7 cups of water, bay leaves, and ground cloves and stir to combine - Return the chorizo to the pot making sure that they are submerged - Bring to a simmer
- 5) Reduce heat to low, cover, and allow to simmer until lentils are tender (apx 25-40 minutes)
- 6) Heat the remaining 3 Tbs olive oil in a small pan over medium heat until shimmering - Add paprika, grated onion, garlic, and ¼ tsp fresh ground black pepper - Allow to cook (stirring constantly) for 2 minutes - Add flour and continue to cook (stirring constantly) for an additional minute
- 7) Remove chorizo and bay leaf from the lentils (discard bay leaves) and set aside
- 8) Add the paprika/garlic mixture to the lentils and stir to combine - Allow soup to cook (uncovered) for 10-15 minutes to thicken - Cut chorizo into bite sized pieces (apx ¼ inch thick slices or cubes) and return to the soup - Add the remaining 2 Tbs minced parsley and 1-2 Tbs vinegar (amount to taste) and allow to cook for 1 minute
- 9) Adjust seasoning and serve

Soup will keep refrigerated in an airtight container for 4-5 days