

# Lentil Bisque

*Unit: 4 Qt, Large 10.5" Skillet or Electric Skillet*

*(Recipe using dry lentils)*

6 - Cups of Water	1 - Large Onion Cut on #2 Blade
4 - Cloves of Minced Garlic	1 - Tsp. Black Pepper
1/2 - Cup of Parmesan Cheese	1 - Tsp. Chili Powder
2 - Carrots Cut on #2 Blade	Salt to taste
1 - Tsp. Ground Paprika	2- Bay Leaves

Set the cheese aside and then combine all remaining ingredients into a medium roaster or large skillet. Rotate the valve below the knob to open and place it on the unit. Cook on medium heat until the valve whistles and then on medium-low heat for 30 minutes.

Next, remove the bay leaves and liquefy them in a blender. Finally pour the soup back into the pan. Turn on to medium heat and then add the cheese slowly until it is melted and creamy. Heat to desired temperature and serve!