

Beef Lentil Soup

1 lb hamburger	$\frac{1}{2}$ tsp pepper
1 quart water	$\frac{1}{2}$ tsp thyme
1 cup dried lentils, rinsed	1 bay leaf
2 cups chopped cabbage	1 teas salt
1 cup sliced carrots	2 bouillion cubes (opt)
1 cup " onion	1 pkg (10 ozs) frozen
$\frac{1}{2}$ " " celery	spinach, thawed
$\frac{1}{2}$ cup diced green pepper	

Brown ground beef. Add water, lentils, cabbage, celery onions, green pepper, pepper, salt, bay leaf, salt.

Bring to a boil. Reduce heat & simmer uncovered for 1 to $1\frac{1}{2}$ hours or until vegs. tender.

Add spinach and heat through. 6 servings