

## **Turkish Spicy Lentil and Bulgur Soup with Dried Mint and Red Pepper (Ezogelin Çorbası)**

- 250g red lentils (approximately 1 1/2 cups), washed but not soaked
- 1 T. oil butter
- 1 t. flour
- 1 T. dried mint
- 1 t. Aleppo chili flakes, to taste
- 1 T. tomato paste
- 1 T. red pepper paste (can substitute more tomato paste)
- 5 cups vegetable broth or water
- ¼ c. coarse bulgur
- lemon wedges, to serve
- red pepper, to serve

1. Cook the lentils 15-20 minutes in 2-3 fingers high of water, until they fall apart. If needed, foam can be skimmed off the surface while cooking. Set aside when ready.

2. In a large soup pot, melt the butter and add flour to make a light roux. Add the mint, chili flakes, tomato and red pepper pastes. Stir continuously so nothing burns. Add the lentils, then the cold stock and bring to a boil, still stirring. Add the bulgur once the soup is boiling. Remove soup from heat after the bulgur is added. Add salt and pepper to taste.

3. Serve with lemon wedges and red pepper on the side.