Lentil Soup

1/2 Tsp. Paprika
½ lb. lentils
1 tsp. salt
2 tbsp. flour
2 tbsp. butter
1 /2 lb. kolbasz

2 qts. Water

Wash lentils. Put kolbasz into water, add lentils and salt. Cook until tender (about 25 minutes). In a skillet brown flour in butter. Add paprika and brown well. Add I cup cold water and cook until mixture thickens, add to lentils. Simmer a few minutes. Serve with croutons.