

Lentil Soup

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