Armenian Lentil & Apricot Soup
Yield: 8-8 oz. portions

2 T. Olive Oil
1 c. Onion, diced
1 T. Garlic, chopped
¾ c. Apricot Preserves
¼ c. Dried Apricots, chopped
4 c. Vegetable Stock
1 ½ c. Red Lentils, rinsed
14 oz. Diced Tomatoes with Juice (canned)
1 Tbsp. Cumin, ground
1 tsp. Thyme
1 tsp. Lemon Juice
1 Tbsp. Parsley, chopped

1. Sauté onions in oil over medium heat until softened.
2. Add garlic and sauté for three minutes.
3. Add vegetable stock, tomatoes, apricots and lentils and bring to a boil.
   Simmer for 30 minutes.
4. Stir in preserves, cumin and thyme. Simmer for another 10 minutes or so.
5. Remove ½ of the soup and puree with blender or food processor and
   combine back into soup.
6. Add lemon juice, salt and pepper to taste.
7. Garnish with parsley and serve.