Lentil Sausage Soup

2 c. lentils, rinsed

13 cups water

1 package (19 ½ oz.) turkey Italian sausage links, casings removed

1 onion, chopped

2 cloves garlic, minced

1 c. chopped carrots

½ c. chopped celery

1 ½ tsp. oregano

1 tsp. basil

1 ½ to 2 tsp. seasoned salt

Onion and garlic power to taste

Fresh ground black pepper to taste

½ c. long grain rice

15 oz. can tomato sauce OR 1 can Italian diced tomatoes

8 oz. can tomato sauce with basil, oregano and garlic

2 ½ c. frozen cheese tortellini

Put lentils and water in a large pot, bring to a boil and cook for about 20-25 minutes, stirring frequently. Meanwhile cook the sausage in a skillet. When half cooked, add the onion and garlic and cook until done; drain.

Once the lentils have cooked for 20-25 minutes, add the carrots, celery, all the seasonings, the sausage and the rice to the pot. Cook for 18-20 minutes, or until the rice is tender.

Stir in the tomato sauces and return to a boil. Add the tortellini and cook for 3-4 minutes until tender. Stir several times while cooking. Taste and add more seasonings if needed. Yield: 13 servings.