

MUJADARA
(Lentil - Rice dish)

1 cup lentils
1/3 cup rice, uncooked
3/4 cup oil
4 large onions
1 tblsp. salt
6 cups water

Peel onions and slice from stem down into 1/2 inch thick slivers. Pour all of the oil into skillet and add the onions; cook until browned.

Reserve about 4 tablespoons of the browned onions for garnish.

Put lentils, water and salt in a kettle. Cover and cook over medium fire for 20 minutes.

Add uncooked rice and cook for another 15 minutes.

Add remaining sizzling onions and all of the oil to lentils and rice and cook for another 15 minutes over very low flame stirring occasionally to prevent burning or sticking.

Serve it on a platter and garnish top of lentils and rice with browned onions.

Serves 4.