

Mjdara (lentil potage)

- 2 cups lentils
- 2/3 cup rice
- 1/2 cup olive oil
- 2 large onions
- salt & pepper

Pick over carefully the lentils. Put on stove in 1½ quarts cold water. Boil until quite done. Add uncooked rice. Leave on stove until rice is done, stirring occasionally. Cut up finely the onion and cook until brown in oil. Add onions to lentils and boil for 5 minutes over a slow fire.

Serves 8

Note: Go to Syrian or Armenian store for real Biblical lentils. This is a Lenten dish.

International Institute Cook Book-- Mrs. Jibran Y. Skeirik