

Majeddrah, Lentils and Rice

1 cup green or brown lentils (or use the whole package which for me is 3 cups and freeze the extra)

1 teaspoon baking soda (per each cup)

boiling water

2 cups Persian or Jasmine rice do not use Basmati

2 large onions, peeled and chopped

4-5 tablespoons oil

1 teaspoon cumin

1 teaspoon turmeric

1 teaspoon salt

5 cups water

Directions:

Pick through the lentils to remove shriveled ones and clean. Put in a bowl and add 1 teaspoon baking soda to 1 cup lentils. Cover with boiling water and make sure you cover lentils by a few inches. Let soak 30 minutes. Water will look foamy.

In the meantime, sautee your onions in the oil, stirring from time to time until a nice medium brown, be careful they don't burn. Take off the fire while you get the rest ready.

Rinse the lentils and drain. Clean rice and drain. Put the lentils, rice, cumin, turmeric and salt into the pot with the sauteed onions and stir to coat everything with the oil. Add five cups of boiling water to the rice mixture and stir all around once and bring to the boil. Immediately lower to low simmer and cover the rice and lentil mixture. Cook for 18-20 minutes till all the water is absorbed and let the majeddrah sit for 5-10 minutes to steam. Serve hot on its own or with main dishes. Reheats beautifully if you have any left.