



# Lebanese Porridge

This is a Lebanese porridge of rice and lentils...like a very thick lentil soup, with the flavor of caramelized onions. Very good on cold winter days.

## Ingredients:

1 cup lentils  
4 cups water  
1 cup rice  
2 large onions, chopped  
4 tablespoons olive oil  
Salt and pepper to taste

## Instructions:

Rinse the lentils. Bring them to boil in the water, and then simmer for about 25 minutes.

Fry the onions in the olive oil, until onions are translucent. Reserve some cooked onions as garnish.

Add the onions, rice, salt and pepper to the lentils, and simmer for about an hour, until rice and lentils are tender. You may have to add a cup or two more of water. Serve warm in a big bowl, garnished on top with reserved onions.

Serve with tossed salad and Arabic flat bread.

4 servings

Recipe courtesy of Cathy Camper