

## *Ruz M'falfal (Lebanese Rice Pilaf)*

*Patricia Cooper*

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 cup vermicelli, broken | 4 cups hot water or chicken      |
| 1 stick butter           | broth                            |
| 2 cups rice              | 1 to 2 tsp. salt (taste for your |
|                          | preference)                      |

Brown vermicelli in butter in a deep sauce pan. Add rice and hot water or broth and bring to boil. Add salt. Lower heat to simmer; cover and continue cooking until all moisture is absorbed and rice is done, approximately 30 minutes. Makes 6 to 8 servings.

## *Mujadara-Ruz (Lentils and Rice)*

*Grandma's Recipe*

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|-----------------------------------|------------------------------|
| 4 onions, chopped or slivered     | ½ cup rice (long grain brown |
| 2 Tbsp. olive oil                 | rice or Comet rice)          |
| 1 bag lentils (16 oz.) or 2 cups, | 2 tsp. salt                  |
| rinsed                            | 1 tsp. pepper                |

Sauté onion in olive oil in stock pot until well done (caramelized). Add lentils to onion and cover with water. (Read package and follow directions for amount of water to cook lentils). Add salt and pepper, and bring to a boil. Cover and let simmer 20-25 minutes. Add ½ cup rice and bring to boil again. Cover with lid and reduce heat to simmer for approximately 45 minutes or until rice and lentils are tender. Check water periodically. May need to add more water and salt and pepper to taste.