

Harra bi isba'oo

Stir With Your Finger

This is an ancient Syrian- Damascene vegetarian dish.

- 1 cup lentils
 - 10 ounce bag egg Pappardelle pasta
 - 6 cups water
 - 2 tsp. salt
 - 6 onions, sliced in crescents
 - 1 loaf Arabic bread, torn in pieces
 - 1/2 bunch cilantro, chopped
 - about 1 cup sunflower oil
 - 3 cloves garlic, mashed in mortar with salt
 - 2 lemons, juiced
 - 2 Tbsp. pomegranate molasses, *dibis rahman*
 - 3 bunches of fresh coriander, chopped
 - 1 pomegranate, deseeded
1. Bring water and one teaspoon salt to boil. Add lentils and one tablespoon sunflower oil. Cook, covered 20 minutes.
 2. Add pasta and another tablespoon oil. Cook uncovered 20 minutes, stirring occasionally.

3. While lentils cook, place onions in heavy pan. Cover with oil and cook on medium-high heat, stirring occasionally, until golden brown (about 8 minutes). Remove from oil with slotted spoon and keep in bowl.
4. In the same pan and oil that onions were cooked in fry bread pieces until they are golden. Drain well on paper.
5. In about one tablespoon oil, fry cilantro until wilted, about one minute. Add garlic and fry for another minute.
6. Add fried onions, *dibis rahman*, and juice of lemon to lentils. Add cilantro and garlic.
7. Cook together another 5 minutes. Pour into 2 quart bowl.

Top with fried bread. Served either warm or at room temperature.