

Harra bi isba'oo

(Stir With Your Finger)

six servings

- 1 cup lentils
 - 1 1/3 cups macaroni (small shells or elbows)
 - 6 cups water
 - 2 tsp. salt
 - 4 onions, sliced in crescents
 - 1 loaf Arabic bread, torn in pieces
 - 1/2 bunch cilantro, chopped
 - about 1 cup olive oil
 - 2 cloves garlic, mashed in mortar with salt
 - 2 lemons, juiced
 - 2 Tbsp. pomegranate juice (dibis rahman)
- 1 Bring water and one teaspoon salt to boil. Add lentils and one tablespoon olive oil. Cook, covered 20 minutes.
 - 2 Add macaroni and another tablespoon olive oil. Cook uncovered 20 minutes, stirring occasionally.
 - 3 While lentils cook, place onions in heavy pan. Cover with olive oil and cook on high heat, stirring occasionally, until golden brown (about 5 minutes). Remove from oil with slotted spoon and keep in bowl. You can use this olive oil for the lentils.
 - 4 In the same pan and oil that onions were cooked in fry bread pieces until they are golden. Drain well on paper. Bread may be eliminated to reduce fat.
 - 5 In about one tablespoon oil, fry cilantro until wilted, about one minute. Add garlic and fry for another minute. Add more garlic, to your taste.

Add fried onions, dibis rahman, and juice of lemon to lentils. Taste as you go along for appropriate level of sourness. Add cilantro and garlic. Cook together another 5 minutes. Pour into 2 quart bowl. Decorate with fried croutons and more cilantro and onions reserved from above if desired. Eat either warm or at room temperature.