

MUJADDARA

Rice and Lentils with Caramelized Onions

6 extra-large assorted onions, sliced 1/8" thick
2/3 cups grapeseed oil
a dash of salt
1 1/2 teaspoons sugar
2 cups brown lentils, washed, drained
water, as needed
1 1/2 cups Uncle Ben's rice
1 teaspoon cumin
1/2 teaspoon white pepper
1/4 teaspoon black pepper
1/4 teaspoon red Aleppo pepper
1 1/2 teaspoons salt, or to taste

Sprinkle a dash of salt over onions and sauté in a large stainless steel or cast-iron skillet without oil until translucent and all liquid is gone; about 15 minutes. Add a little oil at a time and sauté on medium/medium-high heat for 20 minutes until onions start to brown - use all 2/3 cups of oil. Add sugar and keep sautéing for another 20 minutes at least, scraping the bottom occasionally, until onions caramelize to a dark golden brown. Turn off heat. Using a slotted spoon transfer caramelized onions onto a platter covered with paper towels do not discard remaining oil in skillet.

Add lentils into a medium pan and cover generously with water. Bring to a gentle boil and cook uncovered for 8 minutes until softened but not mushy. Drain and rinse under cold running water. Set aside.

Add rice into same skillet used for onions and sauté over medium heat for 2-to-3 minutes. Mix in spices and salt and cook for another 2 minutes. Add 4 cups water and bring to a boil. Gently stir in pre-cooked lentils and bring to a boil once more. Cook covered on medium-high heat for 2 minutes. Reduce heat to the lowest setting and cook for 25-to-35 minutes. Turn off heat and set aside for 5 minutes. Uncover and gently fluff grains using a large fork, cover with a kitchen towel and set aside for another 15 minutes. Slowly fold in 2/3 of the caramelized onions and transfer onto a platter.

Garnish top with remaining caramelized onions. Serve slightly warm, at room temperature or cold.