

Channa Daal Khichiri (Lentils and Rice with Onions) (vegan)

1 cup rice
1/3 cup lentils
1/2 cup sliced onion
1 tsp cumin seeds
1/2 inch cinnamon stick
2 cloves
1 brown cardamom pod, split or bruised
10-12 peppercorns

Rinse rice and lentils separately, then soak them in 2 1/2 cups of water for 20-25 minutes. Drain them well and put off to side. Slowly dryfry onions, in heavy saucepan. When they begin to carmelize and brown, and exude moisture, add cumin, cinnamon, clove, cardamom, and peppercorns. If they stick, add a little water. Stir until onions are golden brown. Add 2 1/4 cups off water and put in lentils first. Let it come to a boil, reduce heat to a minimum, cover and cook 10 minutes, add drained rice, stirring gently to mix lentils and and rice together. Cover and continue cooking for 20-25 minutes, let stand 3 or 4 minutes before serving.

<http://www.gatewayno.com/cuisine/recipes/indian/4.html>