

## **Indian Lentil and Split Pea Spread**

1 c dried lentils, picked over

1 c split peas, picked over

1/3 c plus 3 T olive oil

1 c chopped red onion

2 T chopped garlic

2 t turmeric

2 t ground cumin

1 c (packed) fresh cilantro leaves

2 T fresh lemon juice

1 t chili powder

Cook lentils and split peas in large pot of boiling salted water until very tender, about 35 minutes. Drain.

Heat 1/3 c oil in heavy large skillet over medium heat. Add onion and garlic and saute until onion is translucent, about 5 minutes. Add turmeric and cumin and stir 1 minute. Add lentils and split peas. Mash some of the lentils and split peas until the mixture has the consistency of good oatmeal. Add cilantro, lemon juice, chili powder and remaining 3 T oil. stir well. Season generously with salt and pepper. Can be prepared ahead and refrigerated for 1-2 days. Bring to room temperature before serving with pita, crackers, or sturdy chips. Makes about 4 cups.

(A variation of a recipe from Bon Appetit, Sept 1997)