

TURKISH LENTIL BALLS

2 cups of red lentil

1.5 cups of bulgur (fine cracked wheat)

1 cup of chopped onions

½ cup of olive oil and butter mixture (less butter)

2 tablespoonful of tomato paste

salt

black pepper

ground cumin

crushed red pepper

1 cup of chopped fresh Italian parsley

8 green onions

½ cup of chopped fresh dill

Boil the lentils in 4-5 cups of water until the mixture has a thick soup texture (about ½ hr). Remove from heat and add bulgur at once. Close the lid of the pan and wait for about 10 min. until bulgur becomes soft. In another sauce pan roast the onions. Add everything except the last three items to the bulgur+lentil mixture. After mixing them add the last three items.