**Ezogelın soup**

1 cup red lentil

¼ cup rice

¼ cup bulgur

2 onions

1 tomato

1 tbsp tomato paste

¼ cup of olive oil

½ cup melted butter

½ tbsp salt

½ tbsp dry mint

Roughly chop onions, add the rest of the ingredients, cover with boiling water and stirring frequently cook over low heat for about forty five minutes. You may add boiling water until you get the proper thickness.