**lentıl mush**

1 cup lentil

3 onions,

½ tbsp salt

½ cup olive oil

2 tbsp rice

2 tbsp butter

1 tbsp chily pepper

Place washed and drained lentil in deep saucepan, add chopped onions, olive oil, salt and boiling water, cook over low heat for two hours, add rice and cook to pudding appearence,

Pour over service plate.

Simmer butter and chily pepper in frying pan, sprinkle on top.