**MASHED POTATOES**

*Recipe contributed by the McClintick family. They served the potatoes and gravy in Currier & Ives dishes obtained by Mr. McClintick's parents through redeeming stamps.*

Peel and boil until soft: Potatoes

Blend in to achieve preferred texture: Butter & milk to taste

Season with salt & pepper.

Serve with gravy.

**KUSHERIE (EGYPTIAN RICE & LENTILS)** from *More-with-Less*, by Doris Janzen Longacre

Serves 6-8

*Rice & Lentils:*

Heat in a heavy saucepan or covered skillet:

**2 T. oil**

Add: **1 ¼ c. lentils**

Brown lentils over medium heat 5 minutes, stirring often.

Add: **3 c. boiling water or stock** (I used bouillon cubes)

**1 tsp. salt**

**dash pepper, or to taste**

Cook uncovered 10 minutes over medium heat.

Stir in: **1 ½ c. rice** (I used brown basmati, which tends to take a little longer to cook than white)

**1 c. boiling water or stock** (again, I used bouillon)

Bring to boil, reduce heat to low, cover, and simmer 25 minutes without stirring. Fluff with fork to see if water has been absorbed, and taste for done-ness. If needed, put the lid back on and continue to simmer.\* This can take a little while. As it is cooking, you can work on the other elements of the recipe.

*Sauce:*

In a saucepan, heat together:

**¾ c. tomato paste**

**3 c. tomato juice, tomato sauce, or pureed tomatoes**

**1 green pepper, chopped**

**chopped celery leaves**

**1 T. sugar**

**½ tsp. salt**

**1 tsp. cumin (or a bit more, to taste)**

**¼ tsp. cayenne pepper or crushed chilies to taste**

Bring sauce to boiling, reduce heat, and simmer 20-30 minutes, until somewhat thickened.

*Browned onions:*

Heat in a small skillet:

**2 T. oil**

Sauté over medium heat until brown (this may take a while, but be patient! It’s totally worth it.):

**3 onions, thinly sliced\*\***

**4 cloves garlic, minced**

To serve, put rice-lentil mixture on a platter. Pour sauce over. Top with brown onions. Nice with plain yogurt.

\*I found that some of the lentils floated to the top and settled around the edges, where they didn’t absorb as much moisture. If this happens, gently turning that layer under with a fork may help those lentils cook more evenly.

\*\* You can never have too many onions, and they do cook down significantly. When in doubt, throw in an extra onion or three!