

Kitchdi

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1 cup basmati rice, wash and drain.

1 onion sliced; ½ cup masoor dhal or green gram dhal wash and drain

1 onion sliced; 1 tsp pepper corns coarsely powdered; 1 tbsp ghee; salt to taste; 2 cups hot water, salt to taste.

Place all ingredients in rice cooker. Cook till done.

If using pressure cooker keep for 5 minutes after pressure. Remove, fluff and serve hot with beef and beans.