

Ethiopian Lentils

<p>Ingredients for Berbere Spice Mix</p> <p>2 cardamom pods ½ tsp whole cumin seeds 1 clove 7 black peppercorns 4 whole allspice ¼ tsp whole fenugreek seeds 1 ½ tsp ground mild red chile ¼ tsp ground ginger 1/8 tsp ground nutmeg 1/8 tsp ground turmeric ½ tsp salt</p> <p>Ingredients for Ethiopian Lentils</p> <p>2 garlic cloves ½ red onion 2 Tablespoons butter 2(15 oz) cans lentils 2 collard leaves</p>	<p>Kitchen Tools</p> <p>1 set dry measuring cups 1 set measuring spoons 1 liquid measuring cup 1 water pitcher 1 cutting board Mixing bowls Mixing spoons 1 skillet with lid 1 mortar and pestle 1 colander 1 can opener</p>
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Directions:

1. **Make the berbere spice mix:** Remove cardamom seeds from pods. Mix together cumin, clove, cardamom seeds, peppercorns, allspice, and fenugreek. Put spices into skillet over medium-high heat, stirring constantly until fragrant. Set aside to cool. Grind cooled spices in a mortar and pestle until they are finely ground. Transfer the spices into a small bowl and stir in ground chile, ginger, nutmeg, turmeric, and salt. Set aside.
2. **Make the lentils:** Peel and mince garlic. Chop onion into ¼ inch pieces. Melt butter over medium-high heat. Add the onions and garlic and cook, stirring constantly for about 2 minutes, until onions have softened. Add berbere spice mix and cook, stirring constantly for 30 seconds more.
3. Stir in the lentils along with the juice. When the lentils begin to boil, reduce the heat to medium and simmer for 5 minutes, uncovered.
4. Tear the washed collard leaves into 1-inch pieces. Stir the collard leaves into the lentils and cover. Cook for about 10 minutes more until leaves are tender.