

Curried Lentils and Sorghum

Ingredients

- 1 cup sorghum
- 1 cup green lentils
- 1 tbsp. oil (for cooking)
- 3-5 cloves of garlic (to your taste)
- 1 small onion
- 2 lbs. tomatoes (around 4 tomatoes)
- 1 tsp. smoked paprika
- ½ tsp. curry powder
- ¼ tsp. rubbed sage
- Salt and pepper, to taste

Steps

1. Place the sorghum in a pot along with 7 cups of water and bring to a boil before reducing to a simmer. Set a timer for 15 minutes, and once it goes off add the lentils. Allow the lentils and sorghum to cook for a further 40-45 minutes, and drain any excess water once they are cooked.
2. While the sorghum and lentils cook, start on the sauce. Mince the garlic, and dice the onion and tomatoes. Heat the oil in a large skillet before tossing in the onions and garlic, cooking for around 2 minutes. Add the tomatoes and cover, cooking on medium heat for around 20 minutes while the tomatoes break down.
3. Uncover, and mix in the spices. Allow the sauce to reduce, cooking for another 20 or so minutes until most of the water has steamed off. Once the lentils and sorghum are cooked, drain off any extra liquid before adding them to the tomatoes, stirring well, and serving.

