

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2011/01/25/ades-bi-husrum/>

## A'des Bi-Husrum

From: Family Recipe / Servings: 5 - 6 People

575 g split red lentils	Rinse split red lentils in several changes with water.
1500 ml water, to cook lentils	Cover red lentils with 1500 ml water, bring to boil and simmer until lentils cooked, it took about 15 - 18 minutes.
5 tbsp all purpose flour	
1 cup lemon juice	During boiling, foam will occur on surface of the water.
2 cups medium chopped flat parsley leaves	Skim any foam that rises to the surface.
2 cups chopped red onion (medium pieces)	Once lentils are cooked, so turn off heat, and let it cool.
1000 ml water, to cook parsley and onion	Once lentils are cooled, add flour, lemon juice and salt.
Salt	Use hand blender and blend lentils until smooth completely and become a liquid without any traces of red lentils, and set aside.
2 tbsp ghee, preferably samneh Arabi (Syrian ghee made from sheep's milk)	Chop parsley, and set aside.
<u>To Serve</u>	Chop onion into medium pieces, and set aside.
Toasted Arabic flat bread	Fill a pot with 1000 ml water, and add chopped parsley and onion to the water.
Spring onion	Keep on medium heat until onion softened and parsley changed in color, it took about 20 minutes.
	In a pan, melt ghee and bring it to high heat, turn off heat and set aside.
	Transfer the mixture of water, parsley and onion to

the pot that contains the blended lentil.

Keep on low heat until boiling for about 10 minutes with continues stirring.

Add hot ghee to the mixture of lentil, parsley and onion, and boil for 5 minutes with continues stirring.

Add hot ghee to the mixture of lentils, parsley and onion, taste and add salt if needed, and boil for 5 minutes with continues stirring.

Serve A'des Bi-Husrum hot with toasted Arabic flat bread and spring onion.

### **Notes and Tips**

A'des Bi-Husrum is originally prepared by using [verjuice](#) not lemon juice, but some people now are using lemon juice in this dish like I did. Verjuice "Arabic: Husrum" is the pressed juice of unripened grapes, and we usually prepare it at home by juicing the unripened grapes in a juicer or you can use the blender but you have to get very pure juice, then boil the juice for few minutes and pour the boiled juice to airtight bottles then cover the juice with olive oil which helps to protect it, and store in cool dry dark place, you have store in the refrigerator once you open it. Verjuice is used in cooking or in salad dressing.

Some people add crushed garlic to the ghee when they heat it and they add the ghee with the sauteed garlic to the dish, and this is an option.

If you want to reheat the dish and you noticed that it is thickened, or you stored the dish in the fridge and you want to reheat the leftovers, so all you have to do is to reheat with continues stirring and the dish will return to the required consistency, and it is okay to add some water while you are reheating it.