



Recipes for Peace

Since 1992, constructive discourse has been the goal of the Jewish-Palestinian Living Room Dialogue Group of San Mateo, California, the oldest of its kind in the country. At gatherings, however, members discovered that in addition to the Middle East conflict, something else was being brought to the table.

Meetings begin or end with food, writes Libby Traubman, dialogue co-founder, in the group's new *Palestinian and Jewish Recipes for Peace* cookbook, an amalgam of traditional recipes and personal anecdotes that has twice increased its print run to meet demand.

"One would almost believe the conflict is between kitchens to see who could put out the best spread," said Traubman. For more information call 650-574-8303; <http://traubman.igc.org/recipes.htm>.

Mujadara

2 cups brown lentils
1 cup white rice
salt, pepper, cumin to taste
grilled onions and olive oil as garnish

Cook the lentils, rice and seasoning in two cups of water. Serve on platter, garnish with grilled onions and drizzle with olive oil. —Leah Finkelshteyn