



Lucy Moses' Sefardic Cholent

Hammim:

- 1 medium onion
- 1/2 can of tomato paste
- 1 8 oz can of tomato sauce
- 3-4 pieces of chicken (I use thighs and drumsticks)
- 1 tsp garam masala
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 1/2 tsp turmeric
- 2 cups of basmati rice (make sure it's washed)

In a large pot, cut and brown your chopped onion; add your spices (garam masala, salt, cinnamon, and turmeric); then add your tomato paste and tomato sauce. Stir altogether and put in your pieces of chicken; add 2 cups of water, bring to a boil and turn it off.

In the crockpot:

Add 2 cups of Basmati rice; then put in the above mixture and add 2 tsp salt. Add enough water in the crockpot so that it covers the rice (my Indian mother-in-law uses the very accurate 'one finger' method to cover the rice).

Turn crockpot to low and let cook for a good couple of hours, stir it up so chicken breaks up into the rice.