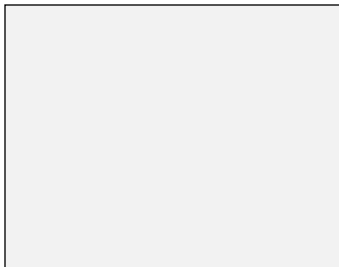


CookItLater

Save any recipe. View on any device.

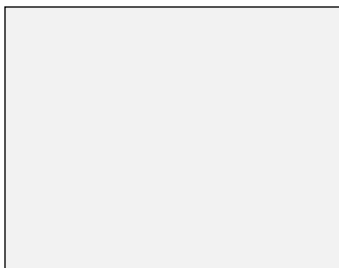
CookItLater is an incredibly easy recipe box that can hold recipes from any cooking website out there, like Epicurious, Martha Stewart, America's Test Kitchen, or Food Network.

[Sign up for free](#)



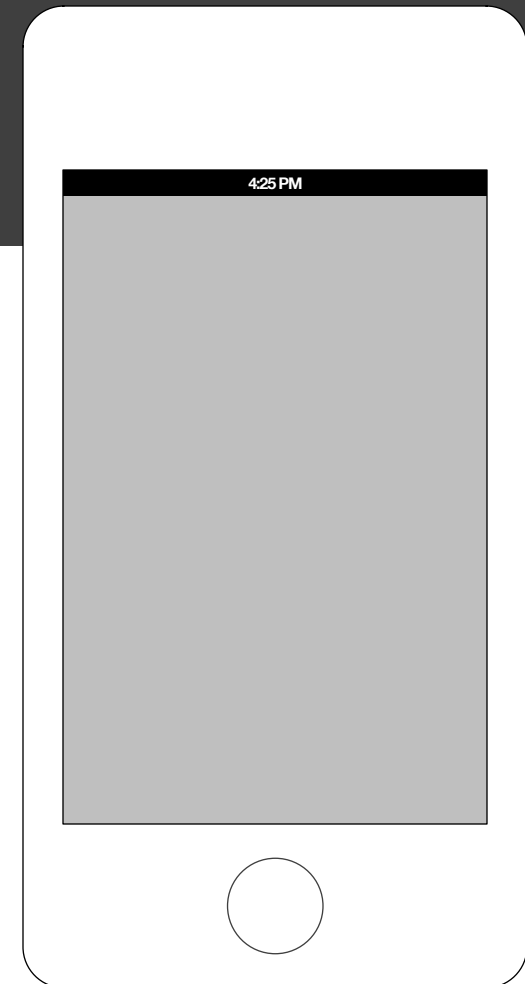
[Add the bookmarklet to your browser.](#)

When you find a recipe on the web that you'd like to save, just click the "CookItLater" button to add it to your recipe box.

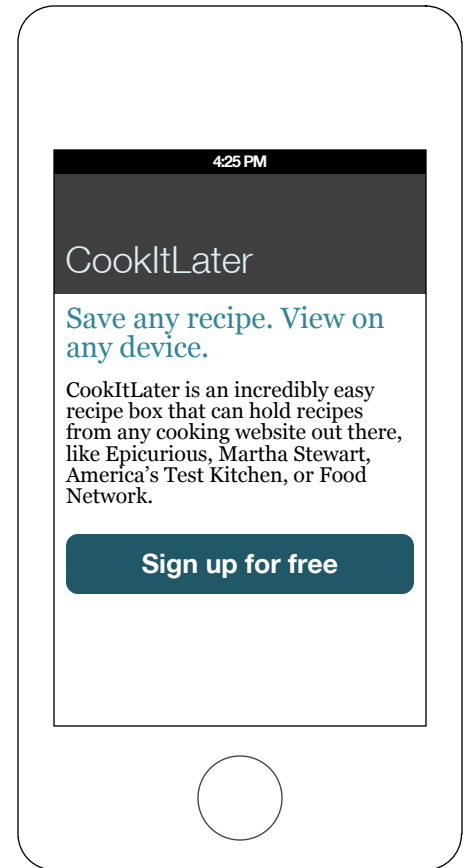
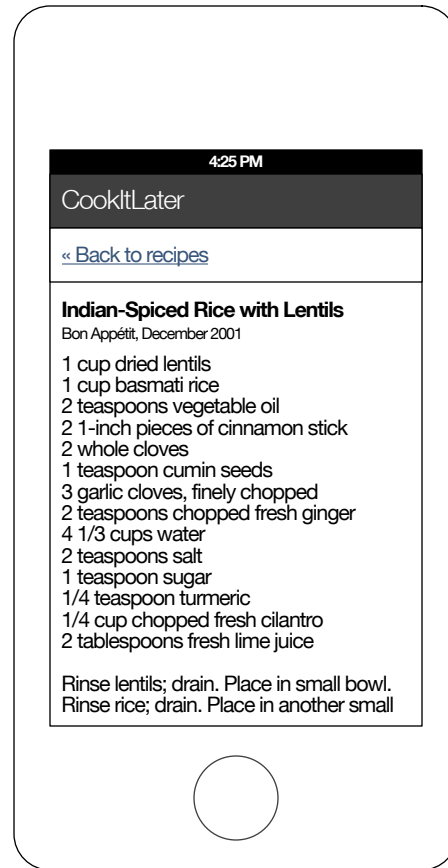
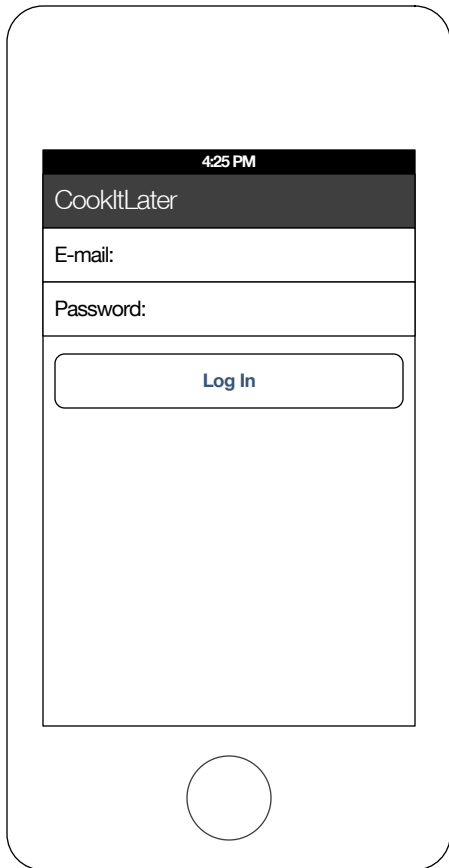


[Open your saved recipes anywhere.](#)

Use your laptop, iPad, Android, Blackberry, or iPhone to open your recipes wherever you want to cook.



[Existing users, log in:](#)



Log in · CookItLater

E-mail:

Password:

Log In

Create an account · CookItLater

E-mail:

Password:

Repeat Password:

Create account

Create an account · CookItLater

E-mail:

Password:

Please enter a password.

Repeat Password:

Create account

Log in · CookItLater

Your account has been created. Please log in.

E-mail:

Password:

Log In

Recipes · CookItLater

[Import a recipe »](#)

Broccoli Sauteed in Wine and Garlic

Chicken Tagine with Apricots and Almonds

Indian-Spiced Rice with Lentils

Red Chile Sauce (Chile Colorado)

Roasted Fennel and Red Onions

Wild Mushroom Risotto

Import a recipe · CookItLater

URL:

Import Recipe

Recipe · CookItLater

[« Back to recipes](#)

Indian-Spiced Rice with Lentils

Bon Appétit, December 2001

- 1 cup dried lentils
- 1 cup basmati rice
- 2 teaspoons vegetable oil
- 2 1-inch pieces of cinnamon stick
- 2 whole cloves
- 1 teaspoon cumin seeds
- 3 garlic cloves, finely chopped
- 2 teaspoons chopped fresh ginger
- 4 1/3 cups water
- 2 teaspoons salt
- 1 teaspoon sugar
- 1/4 teaspoon turmeric
- 1/4 cup chopped fresh cilantro
- 2 tablespoons fresh lime juice

Rinse lentils; drain. Place in small bowl. Rinse rice; drain. Place in another small