

CultureTalk North Africa Video Transcripts: <http://langmedia.fivecolleges.edu>
Preparing Lentil Soup
Part 1

English translation of Libyan Arabic:

Abed: aa... of course today...aaa... we will prepare, I mean, a dish from the Libyan dishes which is...aaa... lentil soup. I mean, it is a famous dish in Libya and known, I mean, in most Libyan towns and villages. The first thing is to know the...aaa... the ingredients of the...aa... this soup:

The first thing, of course, we have aa... is 3 cloves... 3 cloves of garlic. And...aa... we have half a spoon or a small tablespoon... or a small tablespoon of salt, small tablespoon of salt. And aa... and half a tablespoon...aaa... half a tablespoon of fish cumin. ...aaa... Then we have 3 tomatoes... these are the 3 tomatoes. Then we have, I mean, a cup of lentils, of red lentils because there are 2 types: there are red lentils and green lentils. And half aa... half an onion... chopped, I mean... like this.

This is also one of the famous traditional dishes in Libya, the ingredients as following:

- . 3 cloves of garlic
- . ½ small tablespoon salt
- . ½ tablespoon cumin
- . 3 tomatoes
- . A cup of lentils
- . Half of chopped onion

About CultureTalk: CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use every day. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

