Advanced prep needed: Soak chickpeas overnight before cooking.

- 2 c dried chickpeas
- 8 c water
- ½ onion, whole
- 2 t salt
- 2 t turmeric
- Juice from two lemons

Cover chickpeas in water and soak overnight. Drain and discard soaking water. Place chickpeas in a large pot and cover with water. Bring to a boil. Add onion, salt and turmeric. Cover and simmer for 10 minutes, adding water if needed. Add lemon juice. Serve with bread.