

Biryani Recipe

Ingredients:

3 mugs long grain basmati rice
2 lbs. boneless beef cubes (alternately you can use lamb or goat meat)
2 medium onions
2 medium potatoes
4 pieces of dried apricots
2 pieces of pitted dates
1 kiwi fruit
1 table spoon ground coriander leaves
1 table spoon ginger paste
2 cloves of garlic
1 tea spoon black pepper (whole)
1 tea spoon cloves (whole)
1 table spoon cinnamon pieces (broken small)
Half a tea spoon of ground cardamom
1 table spoon cumin powder
1 table spoon garam masala (equal portions of ground black pepper, cloves and cinnamon)
1 tea spoon nutmeg
2 small thai chilies (If you like spicy you can put more to your taste)
2 cups of corn oil (you can use other oils like canola, vegetable etc.)
Salt to taste

Method:

Take 10 cups of water in a pot and start boiling on high temperature. Put whole black peppers, cloves and cinnamon in it. When the water starts to boil, put beef cubes in it and set the temperature on low heat and cover the pot with lid. Boil the beef on low temperature for about ONE HOUR AND A HALF. Let it cool down and then transfer it in glass bowl and keep it in the fridge overnight. Take it out the next day. If your beef has too much fat, it will float on top. Remove it and then filter the broth in another bowl. Take out the beef cubes in a separate bowl and throw away all the whole spices.

Now chop the onions into small pieces. Put a large pot on the stove on high heat and put one cup of oil in it. Then take the chopped onion and put it in the oil. Let the onion fry in the oil and stir occasionally.

Whilst the onion is frying peel the potatoes and cut them into medium pieces. Now take apricot, dates, kiwi fruit, ground coriander leaves, Thai chilies, ginger paste, garlic cloves and grind them using the broth that we prepared.

When the onion is fried half way put the potatoes in the pot and keep on stirring. (If you don't stir continuously, your onion will start burning in some spots and will be half cooked in other spots.) The onions have to be uniformly cooked. Cook the onion till is dark brown. Turn the heat to medium and at this stage add in the ground up sauce. Then mix cumin powder, garam masala (ground), nutmeg, ground cardamom and salt in the pot and stir well. Continue to cook on medium heat for about 5 minutes and keep on stirring

Now put the beef cubes in the mix and turn the temperature to low. If needed put some extra broth in it so the spices are mixed properly. Do not put too much broth. Most of the water from the broth has to be dried out

and only the mix of spices and other ingredients should remain when we mix the rice with it. Beef cubes are nice and soft and finishing them in low temperature will keep them soft. (If you cook the beef on higher temperature you will make it dry and hard)

Rice must be started at approximately the same time as we add beef to the pot. Take 3 mugs of basmati rice. Wash it in warm water till most of the starch is out. Put it in a different pot and add 6 mugs of beef broth that was prepared the previous day. Start boiling the rice separately. Add salt and a cup of oil to it.

Let it boil till the water is reduced and you can see on top surface bubbles of water. This is the time when you take the rice and put it over the beef mix in the other pot. Cover the pot and leave it on very low heat for about 10-15 minutes. By leaving it on very low heat the biryani masala will not stick to the bottom of the pot.

When serving take some white rice from the top and take biryani masala from the bottom and blend it in the plate.

Enjoy.