

Shrimp Biryani

Ingredients:

1. 3 cups Basmati rice
2. 1 lb. shrimps 31/40 size (31-40 shrimps come in a lb.)
3. 1.5 cups corn oil
4. 1.5 cups coconut milk
5. Half a cup tamarind sauce
6. 2 table spoons melted butter
7. 2 table spoons soya sauce (preferably light)
8. 1 table spoon Worcestershire sauce
9. 1.5 tea spoons table salt
10. Half a cup chopped coriander
11. 1 table spoon full of chopped fresh ginger
12. 2 cloves fresh garlic
13. Half a cup of chopped mint
14. 1 table spoon unsweetened shredded coconut
15. 1 large onion
16. 1 tea spoon garam masala(equal proportion of ground black pepper,cloves & cinnamon)
17. 5 pieces of dried peach
18. Half a tea spoon of saffron.
19. Half a tea spoon of nutmeg.

Method:

Peel and wash the shrimps and marinate them in soya and Worcestershire sauces. Keep it for about an hour.

Prior to cooking put coconut milk, tamarind sauce, coriander, ginger, garlic and dried peach in the grinder and grind it well till it liquefies. Keep this ready to use.

In a pot take 3 cups of rice and wash it about 3-4 times till most of the starch is removed. Then fill the pot with 6 cups of water, half of the salt and half a cup of corn oil and put it to boil on high heat. When the water reduces to the level of rice in the pot and you see bubbles, remove and keep it on the side.

Now put half a cup of the oil in a separate large pot, turn stove on high and let it heat up. When it is hot put chopped onion and fry it till the onion becomes dark brown. Remember to keep stirring the onion so that it doesn't stick to the bottom and burn. Once the onion is dark brown put the mixture you prepared above in this pot. In about a minute add the shrimps. Continue to stir and add garam masala, nutmeg, salt and shredded coconut in the pot. Keep stirring periodically. Let coconut juice reduce till most of the liquid is evaporated and the sauce is of a thick consistency.

Now take the boiled rice from the other pot and spread over the shrimps with the sauce. Take half a cup of oil and butter in a bowl. Put saffron in it and heat it up in the microwave oven for about half a minute. You will see a hot mix of oil and butter with the saffron. Spread this mix on top of the rice and cover the pot with the lid. Leave it for about 12 minutes on very low heat which is 1 on the dial. This way the sauce will not stick to the bottom of the pot and burn the sauce.

After 12 minutes shut the stove and move the pot from the stove. Remove the lid and let it sit for about 10 minutes and then mix the rice with the sauce and shrimps. Now add chopped mint to the biryani. This way the mint remains green and gives a fresh taste. You will smell a good aroma from the biryani.

Your Biryani is now ready to eat. Serve in plates and enjoy.

N.B.

If you want to make it hot and spicy you can add any hot sauce and enjoy.