

Ingredients

Quantity:	Measure:	Ingredients:	Description:
0.5	Kilogram	Rice, fine grain. (Jirasaal or Dalsi)	
0.5	Kilogram	Mutton	wash and cut
1	Medium	Onion	Grind
1	Teaspoon	Jeera/Cumin Seeds	Grind
10	Nos	Pepper Corns	Grind
3	Medium	Tomatoes	peel and remove seeds
3	Teacup	Water	to boil mutton
0	Little	Salt	add
0.5	Teacup	Ghee	heat and brown
6	Nos	Cloves (spice)	add to rice
3	Sticks	Cinnamon	add to rice

□ Method

Wash the rice and keep aside.

Cut and wash the mutton.

Grind jeera, onions and pepper corns.

Peel the tomatoes and remove seeds, and make a pulp. Alternatively use tomato puree.

In three cups of water, boil the mutton and add tomato pulp and salt to taste. Then add ground masala. when the meat is tender and cooked.

In another vesseli, heat ghee and brown the rice slightly, add mutton and its gravy and if required add hot water, about 1 inch above the rice. When the rice is almost cooked, add the cloves and cinnamon.

Transfer to the microwave oven, and finish the cooking.