

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Water	For boiling
0.5	Kilogram	Mutton	Cut the meat
6	Nos	Chillies Red Dry	Grind
1	Tablespoon	Coriander/Dhania	Grind
1	units	Turmeric/Haldi	Grind
1.5	Tablespoon	Jeera/Cumin Seeds	Grind
4	Flakes/Seeds/Cloves	Garlic	Grind
1	Inch	Ginger	Grind
1	Tablespoon	Kuskus - poppy seeds	Grind
6	Nos	Pepper Corns	Grind
4	Pods (whole)	Cardamoms	Grind
1	Whole	Coconut	Grind and extract
0.5	Teacup	Ghee	For frying
2	Medium	Onions	Slice and fry: for
0.5	Kilogram	Rice, fine grain. (Jirasaal or Dala)	Boil in ghee, and
2	Tablespoon	Sugar	For taste
0	Little	Salt	For taste
1	Teaspoon	Lime Juice	For taste

Method

Cut the meat into 1" pieces and wash.

Grind all masala

Grind coconut and remove two cups of juice.

In a vessel large enough to contain the meat, put some ghee and fry one sliced onion. When it turns brown, add ground masala and the meat, hot water, reaching 1" above the contents. Add salt to taste. Boil till meat is well cooked. Squeeze lime juice to taste. When done, keep aside.

Clean and wash the rice, and drain the water completely.

In another vessel large enough for the rice, pour some ghee and heat it. Fry another sliced onion. Fry the rice, in this same vessel containing the fried the onions. Stir and fry till the rice turns brown. Now pour the coconut juice into the rice, so that it remains 1" above the rice. As usual, add some hot water, if the level is not reached. Cook the rice in the coconut juice. Add, sugar, salt and lime juice to taste.

When the rice is half cooked, add the meat with the masala and gravy, and stir. When it is blended, then remove and put in the microwave oven.