

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	0.5	Kilogram	Mutton	cut in 1 1/2 inch
2		Tablespoon	Ghee	heat
5		Teacup	Hot Water	add to meat
2		Tablespoon	Ghee	to fry onions
5		Medium	Onions	Slice thin, and fry
0.5		Kilogram	Rice, fine grain. (Jirasal or Delhi)	
2		Tablespoon	Ghee	to fry rice
3		Pods (whole)	Cardamoms	add to rice
3		Sticks	Cinnamon	add to rice
6		Nos	Cloves (spice)	add to rice
0		Little	Salt	

Method

Cut the meat into big 1 1/2" slices and wash.

In a vessel large enough to contain the meat, heat two table spoons ghee and put meat in it and stir frequently. When it is brown and dry, add 4 cups of **HOT WATER** and salt to taste. Cover with a lid and allow to boil till the meat is soft and cooked.

Cut the onions into thin slices and fry them in a flat frying pan, till brown and remove from the oil and keep aside in a saucer.

Pick and wash the rice, and strain the water out. In a vessel large enough for the rice, put the remaining ghee, and heat it, and put the rice, and stir frequently till it becomes brown. At this moment, put the meat gravy and spices and allow the gravy to come above the rice. If needed, add hot water, so that the same is 1" above the rice. Boil till the rice is almost cooked.

Then add the meat, and mix, and put the dish in the microwave oven, to remove the moisture, and cook it till done. Spread fried onion slices on the rice as garnishing.