

# Egg Bhiryani

Written by Friends' Contribution

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## Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/2	Teacup	Ghee	for frying
2	Maund	Onions	Slice and fry
4	Medium	Potatoes	Pare and cut an
500	Grammes	Rice, Basmati	Stir fry
6	Piece	Cloves (spice)	For grinding
1/2	Inch	Ginger	For grinding
6	Nos	Chillies Red Dry	For grinding
2	Medium	Chillies Green	For grinding
	Few	Coriander Leaves (Kothmeeri)	For grinding
2	Piece	Cinnamon	For grinding
1/2	Teaspoon	Pepper Corns	For grinding
1	Teaspoon	Jeera/Cumin Seeds	For grinding
	Little	Salt	to taste
6	Nos	Eggs	Boil, shell and c

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## Method

Heat ghee in a pan, and fry sliced onions, till they are crisp, and remove and keep aside.

In the same pan, fry sliced potatoes, and keep aside when done.

Pour a little ghee from the pan, into a rice cooking vessel and heat it again and stir rice till brown, and add hot water, till it is 1" above the rice and cook - (do not overcook).

In another vessel, heat the remaining ghee add the ground masala and brown well. Add salt to taste Add boiled eggs, shelled and cut in half. Simmer for 5 to 10 minutes.

When done, place in a vessel one layer of the egg and masala, then place on it a layer of rice, then a layer of fried potatoes and sprinkle some fried onions.

Repeat the same process, till all ingredients are over,

Cook over a very small flame, a few minutes, till moisture evaporates.