

**Beef Biryani**

* Beef – ½ kg
* Good quality Basmati rice – ½ Kg
* Onion(big) – 3 nos
* (thinly sliced lengthwise)
* Green chillies – 4 – 5 nos
* Ginger-garlic paste – 2 tsp
* Garam masala powder – 2 tsp
* Garam masala (whole) – A few
* Ghee – ½ cup
* Coriander leaves – A few
* Lemon juice – of 1 lemon
* Salt – As reqd

1. Boil rice in salty boiling water, drain it when half done.
2. Add lemon juice and mix well.
3. Saute onion with ghee in a pressure cooker till brown.
4. Add green chilly, ginger-garlic paste, garam masala (whole & powder) and salt as required and saute well.
5. Add beef and cook until the beef done well.
6. 1 cup water should remain in the beef.
7. Finaly add chopped coriander leaves.
8. Add boiled rice and mix well, close the cooker and simmer on very low flame for 3 mins.
9. Do not release the pressure. Let the cooker cool down.
10. Open the cooker and serve the hot Beef Biryani (biriyani). The flavour and taste of Beef Biryani biriyani