**Achari Biryani**

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| **Recipe Method**   1. Heat ghee in a pan, add 2 chopped onion and sauté till golden brown. Remove a little brown onion and keep aside. 2. In the remaining onion add 2 tbsp ginger garlic paste and ½ kg chicken. Fry well till chicken is golden brown in color. 3. Then add in 3 tbsp mix pickled spices, 3 tbsp yogurt, a little turmeric, 1 tbsp chili powder, 1 tbsp coriander leaves, 1 tbsp cumin seeds, mix whole spices and salt to taste. 4. Cover and cook on low flame for 10 – 12 minutes till chicken is tender, cut 4 – 5 green chilies into halves and add to the pan, also add ¼ bunch of coriander leaves, ¼ bunch of mint leaves, 3 chopped tomatoes and 100 gm plum. 5. In a pan boil water with a little salt. Add in rice and boil for a few minutes. 6. Remove a little rice and spread on top of chicken mixture. When the rice a little tender spread on top of chicken. 7. Spreads top with 2 tbsp kewra and brown onion. Simmer on low flame for 8 – 10 minutes. | **Recipe Ingredients**   * Rice ½ kg * Chicken ½ kg * Salt to taste * Ginger garlic paste2 tbsp * Onion chopped2 * Yogurt250 gm * Chili powder1 tbsp * Coriander seeds crushed1 tbsp * Cumin seeds1 tbsp * Pickled masala3 tbsp * Mix whole spicesas required * Tomatoes3 * Green chilies4 – 5 * Turmeric1 tsp * Coriander leaves¼ bunch * Mint leaves¼ bunch * Kewra2 tbsp * Ghee½ cup * Plum100 gm |
| **Preparation:**  soak rice at least 1 hour , then boil in water with salt, 3 cloves, 1 inch stick of cinnamon,1/4 tea spoon cumin seeds and half tea spoon grinded garam masala until half done . In a pan take ghee or oil and fry sliced onion until golden take it out after they become gold. Now in the ghee add chicken with green cardamom, cloves and cinnamon stick and bay leaf (taiz pat) and fry 1 or 2 minutes then make a paste of ginger, garlic, green chilies and add to the chicken fry more 2 minutes.  Then add 3 big tomatoes paste after that grind fried onion in yogurt and add in chicken. Now add salt, red chili, turmeric, and achari masala crushed mixture and cook with a lid until chicken done. Dry all water and add 1 1/2 tea spoon garam masala and a pinch of jaifal (nutmeg) and a pich of jawatree in to it and put on dum for few 2 minutes. now in another pan take a layer of rice then chicken korma again rice and korma drop some yellow food color mix in two tab spoon of water and put on dum un till rice done. | **Ingredients:-**  chicken— 600 gram , rice—–375gram or 2 1/4 cup, salt——-1 1/2 tea spoon or as u required , red chili——1 tea spoon, turmeric——-1/8 tea spoon, green chili———-4-5, ginger————-1 inch piece, garlic————–4-5 big cloves, onion———- 2 medium size finely sliced, green cardamom——3-4, cloves——4-5, cinnamon stick——— 2 inch piece, bay leaf—————-1, oil———-3/4 cup  **Now Take Some Dry Ingredients for Acahri Flavor:-**  kalonji (onion seeds)—– 1/4 tea spoon, rai (mustard seeds)——1/4 tea spoon methi dana (fenugreek seeds)——- 10 -12 seeds cumin seeds——–1tab spoon, coriander seeds————-2 tea spoon , bay leaf (taiz pat )——-1 leaf |