

Lamb Briyani

1. Put Lamb, turmeric, salt in pressure cooker till 1/2 done.
2. Blend cilantro, 2-3 green chilies, whole can tomatoes (about 6 tomatoes). Set aside
3. Rinse basmati rice, soak.
4. Put oil, ghee, mint and black pepper corn. Fry until mint wrinkle, add 10 cloves, 4-5 cardamom, 4 cinnamon sticks, cook till cardamom opens.
5. Add onions, salt, turmeric..cook till onions a little brown add 2 tablespoons ginger paste, 2 tbsp garlic paste. Add a little water and a little juice from the lamb...cover, cook slowly..
6. Until you see only oil running thru add turmeric, chili powder, coriander powder. Add the cilantro tomatoes mix. Add a little water and the lamb, lamb juice and 1 lime juice, add green chilies (optional). Cook for 10 minutes covered....stir occasionally. Add 1/2 of full yogurt container...cook in low fire...covered put thin wet cloths on top about 30 minutes.
7. Take the liquid out before you put the rice in the pot. After you take the liquid out, put the soaked rice in the pot. Add the liquid back and water according to the rice liquid ratio. Stir. Add boiled eggs (optional). Wait till water evaporate (sauce is thickened) then cover with thin cloth) put heavy things on top...cook for 20-25 minutes.

Rice ratio

1 cup of rice = 2 liquid - 1

Ex: 5 cups of rice = 9 cups of liquid.

For Chicken

You don't need to put the chicken in the pressure cooker.