

# BIRIYANI

*Adapted from Everybody Cooks Rice by Norah Dooley*

## INGREDIENTS

2 medium onions, peeled and chopped

2 tablespoons butter (plus extra for greasing the baking dish)

2 cloves garlic, peeled and finely chopped

2 teaspoons fresh ginger, peeled and grated

1 teaspoon ground coriander

¼ teaspoon ground black pepper

¼ teaspoon cayenne pepper

¼ teaspoon ground cloves

¼ teaspoon ground cinnamon

¼ teaspoon ground cardamom

1 cup carrots, peeled, sliced into fourths and chopped

1 – 2 cups cauliflower florets

1 cup green peas

1 cup green beans, cut into ½ inch pieces

3 cups half-cooked white or brown Basmati rice (rice should be just slightly undercooked)

2 tablespoons water

½ cup cashews or sliced almonds

½ cup raisins

2 hard boiled eggs, peeled

## METHOD

You can use the recipe as written, or improvise with the vegetables you have on hand. Meats, such as chicken, lamb or beef can also be cooked and layered with the rice and vegetables. You can buy the spices whole and grind them in a coffee grinder for more vibrant flavor.

Preheat oven to 350°.

Sauté onion in 1 tablespoon butter in a large frying pan over medium high heat until golden. Add in all spices and mix to combine. Add all the vegetables and sauté for up to 5 minutes.

Butter a large casserole dish and add all the ingredients, mixing or layering rice and vegetables. Cover with aluminum foil and bake for 30 minutes. While the rice is baking, sauté the cashews and raisins in the remaining tablespoon butter and crumble the hard boiled eggs into a small bowl. When rice comes out of the oven, sprinkle the prepared cashews, raisins and hard boiled eggs on top and serve.