**MUTTON BIRYANI**

**Ingredients**

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| Mutton 1 kgSmall onion ½Ginger ½ inch pieceGarlic cloves 4 to 5Coriander 2 tbspFennel 4 tbspCinnamon 3 to 4 pieceStar anise 2 to 3Black pepper 8 to 10Clove 5 to 6Clarified butter 1 cupOnion 4 to 5 (chopped)Ginger garlic paste 1 tbsp | Salt as requiredRed chili 2 tbsp (crushed)Green chili 4 to 5 (whole)Yogurt 1 cupPotato 1 (finely chopped)Cumin seeds 1 ½ tspRice 1 kg (soaked)Lemon juice 2 tbspYellow food color littleTomatoes for garnishing |

**Method Steps**

1. Heat two litre water in a pan and put mutton into water, boil for a while and prepare mutton stock.

2. Put onion, ginger, garlic, coriander, fennel, cinnamon, star anise, black pepper and clove into netting cloth and make a bag.

3. Now keep this bag into meat pan.

4. Add clarified butter in separate pan and fry onions until light brown.

5. When onions become light brown then take out little quantity of onion from it and keep aside.

6. Now add meat, ginger garlic paste, salt, red chili and green chili in same pan and roast well.

7. Then add yogurt and potatoes and roast.

8. Now add cumin, rice, mutton stock and lemon juice, cover and cook for a while.

9. When water dries up then remove lid and mix yellow food color.

10. Steam on high flame.

11. Then do low flame after few minutes and keep on steam for 10 to 15 minutes.

12. Finally add fried onion and tomato for garnishing.

13. Delicious mutton biryani is ready to serve.

