**MUTTON BIRYANI**

**Ingredients**

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| Mutton 1 kg  Small onion ½  Ginger ½ inch piece  Garlic cloves 4 to 5  Coriander 2 tbsp  Fennel 4 tbsp  Cinnamon 3 to 4 piece  Star anise 2 to 3  Black pepper 8 to 10  Clove 5 to 6  Clarified butter 1 cup  Onion 4 to 5 (chopped)  Ginger garlic paste 1 tbsp | Salt as required  Red chili 2 tbsp (crushed)  Green chili 4 to 5 (whole)  Yogurt 1 cup  Potato 1 (finely chopped)  Cumin seeds 1 ½ tsp  Rice 1 kg (soaked)  Lemon juice 2 tbsp  Yellow food color little  Tomatoes 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.

