



Mutton Biryani

Ingredients

- 2 ½ cups basmati rice
- ¼ cup cooking oil
- 8 whole cloves
- 4 black cardamom pods
- 4 cinnamon sticks
- 4 large onions, thinly sliced
- 1 tablespoon garlic paste
- 1 tablespoon ginger paste
- ¼ cup chopped fresh cilantro
- 3 tablespoons chopped fresh mint
- 1 pound lamb chops
- Salt, to taste
- 3 tomatoes, chopped
- 4 green chilies, halved lengthwise
- 2 teaspoons ground red chili powder
- 2 tablespoons plain yogurt
- 2 tablespoons lemon juice
- 7 ½ cups water
- 1 teaspoon salt
- 1 tablespoon vegetable oil
- 1 onion, thinly sliced (for garnish)
- ½ teaspoon saffron
- 2 tablespoons warm milk

Instructions

1. Soak the rice:

Rinse basmati rice under cold water until it runs clear. Soak in a bowl of cool water for 30 minutes, then drain well.

2. Prepare the lamb masala:

Heat ¼ cup oil in a large skillet over medium heat. Add cloves, cardamom pods, and cinnamon sticks; cook for about 1 minute until aromatic. Add sliced onions and sauté until lightly browned, about 5 minutes.

3. Add aromatics and herbs:

Stir in garlic paste and ginger paste; cook for 1 minute. Sprinkle in chopped cilantro and mint, and cook for another minute.

4. **Cook the lamb:**

Add lamb chops and season with salt. Brown the lamb on both sides, about 20 minutes. Then stir in tomatoes, green chilies, and red chili powder. Cook until oil begins to separate, around 10 minutes. Stir in yogurt and lemon juice, cover, and simmer until lamb is tender, about 15 minutes. Add water as needed to prevent the mixture from drying out.

5. **Boil the rice:**

In a separate large saucepan, bring 7 ½ cups water and 1 teaspoon salt to a boil. Add soaked rice and cook until nearly done but still firm (al dente), about 10–15 minutes. Drain any excess water.

6. **Fry onions for garnish:**

In a small skillet, heat 1 tablespoon oil and fry the remaining sliced onion until golden brown. Set aside.

7. **Layer the biryani:**

In a deep, heavy-bottomed pot, layer half of the cooked rice. Spread the lamb mixture over it. Add the fried onions, then layer the remaining rice on top.

8. **Infuse with saffron:**

Mix saffron with warm milk and drizzle over the top rice layer. Cover the pot tightly with a lid.

9. **Final steam (dum):**

Place the pot over low heat and let it steam for 15 minutes, allowing flavors to meld and rice to finish cooking.

10. **Serve:**

Fluff gently with a fork before serving. Enjoy with raita or a side of cooling cucumber yogurt.