



AMBUR BIRYANI

A Chicken Biryani

Prep Time: 30 minutes **Cooking time:** 45 minutes **Servings:** 4-5



INGREDIENTS

- 1 lb. chicken
- 3 cups Jeerasamba rice
- 2 medium sized tomatoes
- 4 shallots (or 1 large onion)
- 1 lemon
- 1 cup chopped cilantro
- 1/2 cup chopped mint
- 10 cloves
- 6 cinnamon sticks
- 8 green cardamom seeds
- 2 tbs garlic paste
- 2 tbs ginger paste
- 1/2 cup plain curd yogurt
- 1/2 cup vegetable oil
- 3 tbs salt
- 8-10 dried Kashmiri chilis
- 7 dried red chilis

PREPARING THE RICE & CHILI SAUCE

Wash 3 cups of jeerasamba, or another short grain rice, and soak for 30 minutes while you are preparing the other ingredients. (Some people also add cumin seeds to the soaking rice.)

For the chili sauce, soak 10 red Kashmiri chilis & 7 dried red chilis in hot water for 15 minutes.

Remove stems & grind all chilis into a paste; or use a blender for an even smoother paste.

(Note: you can substitute this chili sauce with 1 cup of store-bought red chili paste. If you use green chili paste, or green chutney, it can still work, but the final color will not be the same.)



PREPARING THE VEGETABLES AND HERBS

Finely chop the onion.

Chop the tomato in a 2-way dice.

Finely chop the cilantro.

Strip off the mint leaves and chop them thinly.

FRYING THE CHICKEN SAUCE

Add ½ cup vegetable oil into a frying pan and set the stove to high-heat.

Add 8 cardamom seeds.

Add 6 cinnamon sticks.

Add 10 cloves.

Stir fry them all for 3 minutes.

Next, add the onion & stir fry it for 1-2 minutes until tender & brown.

Add the garlic paste & sauté for 1 minute on low-heat.

Add the ginger paste & sauté for 30 seconds more.

Now mix in 1/2 the cilantro & sauté for 1 minute.

Then add the chili paste & stir for 1 minute.

Add 1 tsp salt, mixing well for 1 more minute.

Now add the tomatoes & fry them for 5 minutes, stirring often.

At this time, you can now add the chicken & mix it all together.

Add 1 more tsp salt.

Add the ½ cup plain curd yogurt, mixing well.

Finally, pour in 1 cup of water & mix it all together thoroughly.

Cook on high-heat for 10 minutes without the rice.

Then cut the lemon in half & squeeze its juice into the mixture.

Add the mint leaves & the other ½ of the cilantro & mix well, cooking for 2 extra minutes.



COOKING THE RICE

Fill a large pot with 5 cups water, or enough to cover the rice.

Add 1 tbs salt, set the stove to high-heat, & bring the water to a boil.

Drain the jeerasamba rice you were soaking & add it to the boiling water.

Cook for 7-8 minutes until only half-cooked.

Now drain the rice & put ½ of it back into the pot.





Watch the instructional video at <https://youtu.be/gVk3v9MLB94>

COOKING THE FULL CHICKEN BIRYANI

Keeping the stove on high heat, pour the chicken with its sauce onto the rice inside the pot.

Now add the other ½ of the rice on top of the chicken & gently mix it all together.

Cover the pot with tinfoil to prevent any air from leaking out, & seal with the lid.

Drop the heat to low & cook the biryani for 12 minutes.

Turn off the stove & let it sit for about 15 minutes before serving.

The Ambur Biryani can now be served on plates with the chicken gently plucked out and set on top of mounded rice. Enjoy!

