

Lamb Biryani



INGREDIENTS

1. 600 grams lamb
2. 3 medium onions
3. Rice
4. Cooking oil
5. Salt
6. Black pepper
7. Turmeric

Method:

1. Peel and thinly slice onions. Wash and cut meat into small pieces. Add onions and 3 glasses of hot water to meat, and cook over medium heat for about 45 minutes, adding more hot water during cooking if necessary.
2. Add salt, pepper, and turmeric; mix well; and cook for several minutes. There should be no water left when cooking is over.
3. Mince the cooked meat, or chop it finely using a sharp knife.
4. Fry in oil over medium heat for about 15 minutes, and then serve it with more rice, covering the meat.