

Tomato Mutton Bryani Recipe

Ingredients:

For meat and sauce:

500 g mutton
1 teaspoon salt
2 tablespoons black peppercorns, powdered
115 ml ghee
115 ml tomato ketchup
2 big onions, peeled and cut into rings
225 ml water
2 stalks coriander (cilantro) leaves, washed and chopped
4 tomatoes, cut into cubes
1 teaspoon sugar

Grind to a paste:

5 green chilies
5 red chilies
15 shallots, peeled
4 cloves garlic, peeled
6 slices ginger

For rice:

2 cups (400 g) Basmati rice
2 tablespoons ghee
2 cinnamon sticks (2.5 inch each)
5 cardamoms
6 cloves
1 tablespoon raisins
10 cashew nuts, halved
680 ml water
1 teaspoon salt
3 stalks coriander (cilantro) leaves
¼ teaspoon yellow coloring in 2 teaspoons water (optional)
5 shallots, peeled and sliced

Method:

Cut mutton in cubes. Wash well and rub with salt and pepper. Leave to marinate for about 1 hour. In a pressure cooker or a pot, heat the ghee until it melts. Fry paste until aromatic. Pour in tomato ketchup and mix well. Add onion rings and fry until soft. Add marinated mutton and stir a while before adding water. Cover lid. It will take about 20 minutes to cook until tender in a pressure cooker and 1 hour in a pot over medium heat. Heat a wok. Pour in the tomato mutton and when it begins to boil, add the coriander leaves, tomatoes and sugar. Cook until gravy thickens. Set aside. Meanwhile, wash rice and drain well. Heat ghee in a large pot until it melts. Add cinnamon sticks, cardamoms and cloves. Fry until fragrant, add rice and fry well until rice looks dry and grainy. Now add raisins and cashew nuts. Cook for 3 minutes and pour in water, salt and coriander leaves. Stir and cover lid. Cook over high heat until water begins to boil. Then lower heat and simmer for 8 minutes. Sprinkle coloring (if used) and mix well with a wooden spoon. Cover lid for 5 minutes. Now stir in the tomato mutton and let it cook for another 10 minutes over very low flame. Heat 2 tablespoons oil in a wok. When hot, add shallots and fry until brown. Drain. Garnish rice with fried shallots. Serve Tomato Mutton Bryani with hot gravy or curry and cucumber and carrot raita.

Note: My suggestion is to keep the gravy from the Tomato Mutton. Only add the meat to the rice. Those who like to have gravy with the rice can help themselves. The Tomato Mutton is also good with plain steamed rice or bread.

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