

Ghee Rice

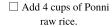


Ingredients for Baked Fish

Ponni Raw Rice 4 cups
Ghee \Box 4 tbsp
Oil 🗌 4 tbsp
Cinnamon ☐ 2
Cloves \(\square 4
Cardamom ☐ 4 pods
Green Chilly ☐ 2 [with slit]
Onion \Box 6 medium finely sliced
Pandan Leaves 3
Ginger ☐ 100g crushed
Garlic 100g crushed
Curd/Yogurt ☐ 2 tbsp
Water □ 8 cups
Salt \square As required
Rose Water 2 tbsp

Step 1 - Rice Pre-Preparation







☐ Clean, wash it 2 to 3 times and keep aside.



Step 2 - Making Ghee Rice

Add 4 tbsp of ghee in a heavy bottom vessel.



 \square Heat it at edium heat and \square

☐ Add 2 cinnamon. ☐ Add

☐ Add 4 cloves.

☐ Add 4 pods of cardamom.

☐ Add 2 green chilly with slit.

☐ Add 6 mediumsized finely sliced onions.

☐ Add 3 pandan leaves.

















☐ Add 8 cups of water.



 \square Cook for a

minute.

☐ Add 2 tbsp of







☐ Add 100g of crushed ginger.















☐ Add salt as per your need.

Cover and cook with high heat until you see some water bubble.

☐ Now add prepared rice before the mixture boils.

 \square Cook until there is a little water left..

Cover the lid and cook for 15 minutes at low heat. Place a water filled vessel on top of it.

☐ Spread 2 tbsp of rose water over the rice.













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☐ Now Ghee Rice is ready! Serve with Dalcha and Mutton Fry.



☐ Cover and cook for 5 minutes again.

 \square Mix it well.



