





Ingredients for Jaggery Rice


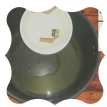









- Jaggery ☐ 1cup
- Ghee ☐ 3 tbsp
- Cinnamon ☐ 1 inch-sized
- Cloves ☐ 2
- Cardamom ☐ 2
- Cashews ☐ 15-20
- Coconut ☐ 1/2 cup [as small pieces]
- Raisins ☐ 15-20
- Water ☐ 3 and 1/4 cups
- Raw Rice ☐ 1 cup [washed]

Step 1 - Jaggery Rice Pre-preparation

-  ☐ Take a pan and add 1 cup of jaggery.
-  ☐ Add 1/4 cup of water and turn on the flame at low heat.
-  ☐ Cook the jaggery until it dissolves.
-  ☐ Filter the jaggery juice in a bowl and keep it aside.



Step 2 - Making Jaggery Rice

-  ☐ Retake the pan and heat at medium heat with 3 tbsp of ghee.
-  ☐ Add 1 inch-sized cinnamon, 2 cloves and 2 cardamoms.
-  ☐ Add 15 to 20 pieces of cashews and fry for a minute.
-  ☐ Add 1/2 cup of small pieces of coconut cuts and mix it.
-  ☐ Add 15 to 20 raisins and cook the mixture until the raisins puffs up.
-  ☐ Add 3 cups of water and let it boil.
-  ☐ Add the washed rice once it starts boiling. You can opt for basmati rice too.
-  ☐ Check whether the rice is cooked thoroughly.
-  ☐ Pour the melted jaggery (as juice made earlier) when the rice is cooked thoroughly and mix well.
-  ☐ Finally, cover and cook for 15-20 minutes at reduced low heat.
-  ☐ Turn the flame off as the jaggery rice is ready!