

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Tomato Rice

As Seen in "660 Curries" by Raghavan Iyer

Not a baked biryani, this dish is more like a standard curry. Only not; the rice is cooked into the curry. Different...

*2-3 fresh green Thai or Serrano chiles*  
*1 cup basmati rice*  
*2 Tbsp ghee or butter*  
*¼ tsp whole cloves*  
*6 cardamom pods (green or white)*  
*2 cinnamon sticks (3 inches long)*  
*1 small red onion, slivered*

*¼ tsp ground mace*  
*1 tsp shredded fresh ginger*  
*4 cloves garlic, thinly sliced*  
*1 can (14.5 oz) petite diced tomatoes*  
*1 tsp kosher salt*  
*¼ tsp ground turmeric*  
*¼ cup minced cilantro leaves*

Remove chile tops, sliver and set aside; don't remove seeds. Place rice in medium bowl and cover with water. Rub kernels with your fingers to clean, but don't break rice kernels. Repeat with fresh water 3-4 times, until water stays clear. Add fresh soak water and let stand for 1 hour at room temperature.

Heat ghee in a medium saucepan over medium-high heat. Sprinkle in cloves, cardamom and cinnamon. Cook until they sizzle and smell aromatic, about 15-30 seconds. Add onion and stir-fry for 5-7 minutes, until lightly browned. Add mace, ginger, garlic and chile slivers. Cook for a minute, then add tomatoes (with juice), salt and turmeric. Simmer, uncovered, for 5 minutes or so.

Add drained rice and toss to coat. Bring to a boil and cook until water evaporates from surface. Stir once thoroughly, then reduce heat to barest minimum and cover. Cook for 8-10 minutes, until rice is tender. Turn off burner and let biryani stand for 10 minutes undisturbed. Remove lid, fluff with a fork, sprinkle with cilantro and serve.

Yield: Six servings

Preparation time: 20 minutes

Cooking time: 35 minutes

