

Chicken Biryani

Ingredients

1 T Vegetable Oil	4 t Garlic (grated)
5 t Ginger (grated)	1 Serrano Chile (minced)
2 T Mint (chopped)	3/4 c Cilantro (chopped)
1 T Garam Masala	1/2 t Ground Cinnamon
3 1/2 t Salt	2 lb Chicken Thighs (bone-in, skin on)
5 Cardamom Pods (smashed)	6 c Water
1 Bay Leaf	1 t Cumin Seeds
2 T Butter	2 c Basmati Rice
1/2 t Saffron Threads	2 Onions (thinly sliced)

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Instructions

- 1.To marinate the chicken, combine the vegetable oil, garlic, ginger, chili peppers, mint, cilantro, garam masala, cinnamon and 1 teaspoon salt in a large bowl and stir together. Add the chicken pieces and toss together making sure the chicken is thoroughly coated in the marinade. Allow the chicken to marinate for at least 1 hour or up to overnight.
- 2.In a large pot, add the butter and onions and saute the onions until they are well caramelized (15-20 minutes). Transfer the caramelized onions to a bowl and set aside.
- 3.While the onions caramelize, prepare the rice by washing in a strainer under cold running water until the water runs clear. Par-boil the rice by adding the water, 2 1/2 teaspoon salt, cardamom, cumin and bay leaf to a pot and bring to a boil. Add the rice and boil for 7 minutes. Drain the rice, reserving 1 cup of the liquid. Add the saffron to the rice and toss to distribute evenly.
- 4.In the pot used for the onions, add the chicken in a single layer, skin-side down. Fry until golden brown on one side (about 5 minutes). Flip the chicken over and fry the other side until golden brown. Transfer the chicken into a bowl.

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5. Assemble the biryani by adding half the rice mixture to the bottom of the pot used for chicken. Top with the chicken in a single layer. Top with an even layer of caramelized onions. Finish by adding the rest of the rice in an even layer.

6. Add to pot 1 cup of reserved liquid from boiling the rice. Cover the pot with a lid and put the pot on the stove over medium heat and set the timer for 20 minutes. When you can see steam escaping from under the lid, turn down the heat to low and continue cooking until the timer goes off and then turn off the heat.

7. Without opening the lid, set the timer for another 10 minutes to steam.

8. Mix together and then transfer to a serving platter. Garnish with fresh cilantro and serve.