

Rice Varities

Mixed Vegetables Layered Rice

Ingredients

2 cups rice basmati
2 cups mixed vegetables sliced flat and broad as per vegetables (potato, onion, zucchini, ridge gourd, bottle gourd, french beans, carrots, cauliflower or capsicum as per choice)
1 tomato chopped
2 tbsp ghee
1/2 tsp dalchini (cinnamon) - lavang (clove) powder
1/2 tsp garam masala
1/2 tsp turmeric powder
1/2 tsp dhania powder
salt to taste
lemon juice to taste
1/2 tsp ginger-garlic grated or paste
2 tbsp curds
1 tsp mixed cummin & mustard seeds

Method

Boil rice till grains separate. Cool in a big plate. Heat ghee in a heavy saucepan. Add cummin/mustard seeds, ginger-garlic paste and cinnamon/clove powder.

Fry for a minute. Add all other masalas, and tomato, fry for another minute. Add all vegetables and curds, cover and cook till vegetable are tender.

In a transparent casserole spread half the rice. Wet hand and press down lightly. Now transfer the vegetables onto the rice and spread evenly. Save 1 tbsp for topping.

Add the remaining rice and press down as before. Spread the tbsp. leftover masala in the centre of the rice. Cover with foil.

Bake for 15 minutes before serving. Garnish with coriander and french fries (optional)

Spinach Cheese Rice

Ingredients

1 bunch spinach leaves washed, drained
1/2 cup grated cheese
1 1/2 cups basmati rice
5 green chillies
1" piece ginger
1 tbsp butter
1 onion slice into thin long strips
salt to taste
1/2 tsp dalchini (cinnamon)- clove powder
1 cup cabbage thinly chopped
juice of 1 lemon
1/4 cup milk

Method

Keep plenty of water to boil. When hot add salt, 8-10 drops lemon juice and rice. Cook till almost done.

Drain in colander. Cool by spreading on a thali or plate. Keep aside.

Put spinach, green chillies and ginger in a blender. Do not add water. The sustained water is enough for blending.

Warm butter in kadai (pan), add the spice powder and onions.

Fry till they are light brown. Add cabbage, lemon juice, salt and spinach paste. Fry for 5 minutes.

Add the above fried masala to rice leaving behind 1 tbsp mixture. Add half cheese. Delicately blend the masala with rice till evenly mixed.

Preferably with finger so grain does not break. Transfer to a casserole, spread the leftover paste on the rice.

Sprinkle the remaining cheese and the milk. Bake for 15 minutes, covered with foil or cling film depending on the oven. Serve hot.

Quick Mexican Rice

Ingredients

1 cup basmati rice
1/2 cup thinly shredded cabbage
1/4 cup chopped spring onions
1/4 cup chopped tomatoes
1/4 cup chopped capsicum
1 tbsp tomato sauce
1 tsp soya sauce
1 tsp chilli powder
1 tsp sugar
salt to taste
2 tbsp oil

Method

Boil rice till almost done. Drain. Cool. Each grain should separate.

Heat a heavy saucepan, fry the capsicum till bright and tender, remove.

Add onions in same oil, remove when done, fry cabbage in same oil, remove.

Now add the tomatoes and chilli powder, salt, sugar and sauces.

Add other vegetables back.

Transfer to the rice. Mix gently till the rice gets evenly coated.

Bake in a hot oven, covered, for 10-12 mins.

Serve hot.

Corn Masala Rice

Ingredients

1 cup basmati rice
1 cup corn kernels
1 cup green peas
10-12 cashews halved
1 tsp chilli powder
1 tsp sambhar masala
1/2 tsp garam masala
1 tsp sugar
1/4 tsp turmeric
salt to taste
juice of 1 lemon
2 tbsp oil or ghee
1/2 tsp each cummin and mustard seeds

Method

In a heavy saucepan heat the ghee.

Add the cashews and fry till light brown. Remove.

To same oil add cumin and mustard seeds to splutter.

Add the corn, peas, rice and all dry masalas and 5 cups water.

Cover and cook till almost done.

Add lemon juice, sugar, coriander and cashews.

Cover and cook till rice is done and no water is left.

Masalas may be added as per desi red spiciness.

Serve hot with curds.

Black Eyed Beans Savoury Rice

Ingredients

1 1/2 cups long grain rice washed & soaked 30 minutes
1/2 cup black eyed beans soaked overnight
1 onion finely chopped
1 tomato finely chopped
1/2 tsp. sambhar masala
1 tsp. red chilli powder
1/4 tsp. turmeric powder
1 stalk curry leaves
2 whole red chillies
1 tbsp. coriander finely chopped
1/2 tsp. each cumin seeds, mustard seeds, urad dal
1 tsp. lemon juice
3 tbsp. oil
salt to taste

Method

Pressure cook black-eyed beans till tender. Drain, keep aside.

Boil rice till each grain is separate. Drain, cool, keep aside.

In a heavy sauce pan, heat oil, add seeds and urad dal.

Allow to splutter, add curry leaves, whole chilli, stir.

Add onions, cook till light pink and tender.

Add all masalas, beans, salt, lemon juice, tomatoes, stir.

Add rice and stir gently with a spatula, till the gravy coats rice evenly.

Cover and simmer for 2-3 minutes till hot.

Garnish with chopped coriander. Serve piping hot.

Quick Ghee Rice

Ingredients

1-2 onions
3-4 green chilies
cumin seeds little
3 to 4 whole nut mugs
1 small clove garlic mashed nicely
1/2 inch piece ginger mashed or cut nicely optional
cashew pieces little.
3 tbsp butter or oli
1 cup basmati rice or long grain also can be used

Method

Cut onion to small pieces and fry it along with chilies, cumin seed ,nut mugs, garlic ginger, cashew till onion turns little brown.

Wash rice and fry for a minute or so along with other and add 2 cup water to it and cook till done. Add salt and lemon to taste.

when all is done if wanted cilantro can be added.

You can serve raita with this.

This serves for 2 to 4 people along with other food.

Ginger Citrus Rice

Ingredients

2 table spoons oil
2 table spoons fresh ginger root, peeled and grated
1/2 teaspoon ground cumin
4 cups of water
2 cups basmati rice
2 teaspoons salt
1 large lime

Method

In saucepan over medium heat, heat oil until very hot, but not smoking.

Add ginger root and ground cumin and cook for 1 minute.

Add 4 cups water and bring to a boil.

Stir in rice and salt.

Reduce heat to low; cover and cook 15 to 18 minutes until all water is absorbed and rice is tender.

Stir in lime juice.

Enjoy.

Brown Rice & Bell Pepper Pulao

Ingredients

1 cup uncooked brown rice
2 medium size green bell peppers
or
1 green and 1 sweet pepper (Red / Orange) chopped fairly small
1 Jalapeno chilli or the amount to suit your taste
1 medium onion finely chopped
Cilantro (I like a lot of it)
1/4 tsp of jeera
Salt and pepper to taste
1 Tbsp. olive or canola oil
3 Tbsps shredded sharp cheddar cheese

Method

Cook and set aside the brown rice with 1/2 tsp of salt according to the instructions on the package.

Heat the oil in a heavy bottomed pan and toss in the jeera.

Once it changes color, add the onions and chopped jalapeno chillies and saute for about 3 to 5 mins.

Add the chopped bell peppers and continue to saute. The veggies should not be too soft.

The flavor is best when the peppers are still a bit crisp.

Season with salt and pepper and add the chopped cilantro.

Toss this mixture with the cooked rice and shredded cheese while still warm and serve immediately.

Serves 2 as a main course.

Chilli Garlic Rice

Ingredients

Green Chillies : 6

Garlic : 2 pods

Rice : 1 cup

Carrot : 1/4 cup

Beans : 1/4 cup

Peas : 1/4 cup

Onions : 1/4 cup

Salt : as per your taste

Method

Cook rice and separate the grains with a fork.

Put one tablespoon of oil in a skillet and fry the onions first and then the cubes of carrots and cut beans and peas together.

Meanwhile make a paste of the green chillies and garlic.

After the vegetables are cooked (do not overcook them) pour this mixture, the paste and the salt in cooked rice and mix it well and serve.

Jhat Pat Mint Rice

Ingredients

1 cup Basmati Rice
2 cups water,
1 tbsp oil/ ghee
4 peppercorns
2 cloves
1/2 tsp. ginger-garlic paste
1 med onion chopped vertically in thin slices
3 tbsp mint chopped
2 green chillies slit vertically

Method

Cook the rice. But make sure it does not get overcooked.

After the rice is done, heat the oil and add the cloves, peppercorns, ginger-garlic paste and chillies. Fry this and then add the onion.

When it starts turning pink add the mint and the rice.

Add salt to taste.

Your mint rice is ready to be served!!

Baked Vegetable Rice

Ingredients

2 small bowls of cooked Rice,
2 cups Curd,
2 Potatoes cut in chips,
2 Tomatoes cut round,
1 Onion cut round,
Green Peas,
1 Capsicum.
2 tsp. Garam masala
1 tsp Pepper
Salt according to taste

Method

First of all fry the potato chips, onions and peas.

Then heat 4 tbsp ghee and add 1 piece of cinnamon and 2-3 cloves then after the ghee cools down add it into the whipped curd, also add the garam masala and the salt to it then keep it aside.

Now take a baking vessel and thus make one layer of cooked rice, then pour the vagharela curd on it, and then arrange a layer of vegetables on it and then again make a layer of rice and then on it curd and then again vegetables, now sprinkle pepper over it and preheat the oven for 10 minutes on 350° F.

Then bake the rice for 30 minutes and behold a delicious concoction of rice, curd and vegetables awaits ur appreciation..

Carrot Capsicum Rice

Ingredients

Capsicum - 2
Carrot - 1 medium size
Lime - 1
Rice 1 cup
Water 2 cups
1 tsp Turmeric Powder
1 tsp Oil or Ghee
Salt to taste
Coriander leaves

For frying

3 tsp Coriander seeds
3 tsp Bengalgram dhal
5 Red Chillies

Method

Fry the above ingredients and make it into a powder without adding any water.

Cut the capsicum into small pieces and fry it with salt and add the powder to the vegetable once it is cooked.

Do not fry it too much after the powder is added as it will lose its smell.

Add the cooked rice to it and mix it well add salt if less. Garnish with coriander and cashews and serve.

Note: You can add tomatoes along with this capsicum it tastes nice.

Chanadal Pulihora

Ingredients

Basmati Rice - 2 cups
Water - 3 cups
Kabooli Chana - 3/4 cup
Lemon Juice - 4 Oz. or to your taste

Spice Mix Powder:

Coriander (Dhania)seeds - 2 tbs
Methi Seeds - about 6-8
Red Chillies - 4 or to your taste

Seasoning:

Green Chillies - 2 or 3 sliced
Mustard seeds - 1 tea spoon
Cumin seeds - 1 tea spoon
Curry leaves - 10-15 leaves
Chana Dal (Yellow Split Peas) - 1 table spoon
Cashews (optional)

Method

Soak Kabooli Chana for 8 hours and cook them in pressure cooker just like cooking for chana masala. Keep them aside.

Dry Grind Coriander seeds, Methi Seeds, Red chillies.

Wash the Rice with luke warm water and soak it in 3 cups of cold water for 10 minutes. Cook the rice in automatic rice cooker or pressure cook if you like. [well, I prefer automatic rice cooker, because I am not very good in using pressure cooker, anyway]

Heat 6-8 tablespoons of oil and season the Mustard seeds, Cumin seeds, Chana dal and Curry Leaves.

Add Cooked Chana, and Dry Spice powder, lemon juice, salt to the above oil. Let it stay for 2-3 minutes and switch off the stove.

Pour this mixture to the cooked Basmati Rice and mix it well.

Ghatta Rice

Ingredients

1 cup rice basmati
1/4 cup boiled peas
2 bay leaves, 3-4 cloves
1" stick cinnamon
2 cardamons, 1 stalk curry leaves
1 tsp red chilli powder
1/2 tsp garam masala
1/2 tsp dhania powder
1/4 tsp turmeric
salt to taste
juice of 1 lemon
1 tbsp cashews
1 tbsp currants (optional)
2 tbsp ghee (or oil)
1/2 cup ghatta pieces
1 tbsp each jeera and mustard seeds

For Ghattas

1/2 cup gram flour
1/2 tbsp oil
Chilli powder, salt to taste 1/4 tsp
oregano seeds

Method

For Ghatta

Mix flour, oil, chilli powder, salt and oregano seeds, add 1 tbsp water.

Make a hard dough. Break off a piece and roll into shape and size of a finger.

Put plenty of water to boil. Submerge ghattas (the rolls) and boil till done. (About 1/2 hour)

Drain, cool and chop into round 1-1 1/2 cm. long. Keep aside.

For Rice

Boil rice in plenty of water. Each grain should be separate.

Heat ghee in kadai (pan).

Add mustard seeds, jeera, cashews, bay leaves, cloves, cinnamon, cardamons and curry leaves.

Add ghattas and peas.

Add masalas, lemon juice and salt.

Stir fry till ghee separates. Add to the rice.

Mix slowly and well. Heat either in warmer, heavy skillet, oven or cooker.

Garnish with coriander.

Serve hot with curds.

Sweet Kesar Rice (Beenaj)

Ingredients

1 cup basmati rice
1 cup sugar
few strands saffron crushed
1 tsp. chopped pistas & almonds
1/2 tsp cardamon powder
1 small piece cinnamon
4 cloves, 1 tbsp small raisins
1/2 cup pure ghee
a little saffron colour dissolved in 2 tsp water.

Method

Boil rice in plenty of water. Do not add salt.
When the rice is just about but not yet done, drain and cool.
Add sugar, colour, cardamon and saffron.
Heat ghee in a heavy sauce pan, add cloves, cinnamon raisins and rice.
Gradually cook and store till occasionally without breaking the grain.
When the water dries up add the chopped dry fruits on top.
Serve hot. Take care not to burn the seasoning.
Add curd, milk, coriander.
Mix well and cool in fridge for an hour before serving.

Tomato Rice

Ingredients

1 1/2 cups long grain rice
1 cup tomato puree
2 onions chopped
2 green chillies slit
1/2 tsp. ginger paste
1/2 tsp. garlic paste
1 spring onion bunch chopped fine
1 tbsp. coriander finely chopped
1/2 tsp. clove-cinnamon powder
1/4 tsp. garam masala
1 tsp. red chilli powder
1 tsp. sugar
1 tsp. tomato sauce
salt to taste
2 tbsp. butter or oil

Method

Wash and soak rice for 30 minutes. Heat oil in a large saucepan.

Add ginger, garlic pastes. Stir. Add chopped onions, green chilli, stir fry till light pink.

Add all dry masalas, sugar, salt, stir. When the oil separates, add rice.

Stir, add tomato puree, sauce, bring to a boil. Add 1 1/2 cups water, stir gently.

Bring to a boil, taste liquid to check salt, etc. Cover, simmer on low till almost cooked.

Stir occasionally in between, adding more water if required. When about done, add spring onions, coriander.

Stir gently, allow all water to evaporate. Serve hot with or without a gravy vegetable. Serve hot with or without a gravy vegetable.

Lime Rice

Ingredients

2 cups boiled and cooled rice
2 green chillies
1 stalk curry leaves
1 onions finely chopped
1 tbsp. grated fresh coconut
1/2 tbsp. coriander finely chopped
1/4 tsp. each cumin seed, mustard seeds, urad dal
1/4 tsp. turmeric powder
2-3 pinches asafoetida
salt to taste
juice of half lemon
1 tbsp. oil

Method

Use a heavy or nonstick pan.
Heat oil, add seeds, and dal. Allow to splutter.
Add green chillies, curry leaves, onions, asafoetida
Cook till onions are light pink.
Add rice, turmeric, salt, lemon, coriander, coconut.
Stir gently till well mixed.
Cover and simmer till steaming hot.
Serve hot.

Coconut Rice

Ingredients

1 cup long grain rice
1 cup coconut milk (refer note)
1 tbsp. broken cashew bits
3 green chillies slit
1 stalk curry leaves
1/2 tsp. each cumin and mustard seeds
1 tsp. urad dal
2 tbsp. grated fresh coconut
1 tbsp. coriander chopped
2 tbsp. oil
salt to taste
lemon to taste

Method

Wash and soak rice in salted water for 30 minutes. Drain rice in colander, keep water aside.

Heat oil in a heavy saucepan. Add urad dal, seeds, cashews, stir till spluttering.

Add chillies and curry leaves. Stir, add rice. Stir very gently, with a wide spatula till oil coats rice evenly.

Add coconut milk, 1 1/2 cups drained water. Add salt, keeping in mind the water was salted.

Bring to a boil, reduce heat, simmer covered. Stir occasionally. When done 3/4, add lemon.

Mix very gently. Simmer till done and all water evaporates. Add more water in between if required.

Garnish with coriander and coconut before serving. Serve hot with raita, kadhi or rasam.

Note: How to make coconut milk:

Soak 1 grated coconut in 2 1/2 cups water for 1 hour. Grind in a mixie using same water. Strain to extract the milk. Repeat process with the residue twice. Press out till residue is crumbly. Use milk as mentioned in recipes. Makes 3 cups milk.

Jeera Fried Rice

Ingredients

1 cup long grain rice
1 tbsp. cumin seeds (shajira & ordinary mixed)
1 tbsp. halved cashews
4-5 whole pepper corns
1 bay leaf
2 1/2 cups water (approx)
1 tsp. sugar
1/4 tsp. clove-cinnamon powder
2 onions cut into rings
2 tbsp. ghee
salt to taste

Method

Wash rice well and soak in salt water for 30 minutes.

Heat ghee in a heavy or nonstick pan.

Add onions and fry till dark brown & crisp.

Drain, and add cashews to same ghee.

Fry to a light brown, drain, keep side.

Add jeers, peppercorns, bayleaf to same ghee.

Stir fry for a few seconds, drain, and add rice.

Keep aside the drained water.

Add sugar, stir gently, frying rice till light brown.

Add spice powder, stir.

Add salt water, bring to a boil.

Simmer covered, till rice is cooked and water evaporates.

Each grain should be separate.

Serve hot with dal fry or a spicy gravy vegetable.

Peas Pulao

Ingredients

1 1/2 cups long grain rice
1/2 cup peas boiled
1 tbsp. broken cashews
1 tbsp. soft small raisins
4 green chillies slit
1 tbsp. coriander finely chopped
2 onions cut into strips
1/2 tsp. cumin seeds
3-4 pinches asafoetida
2 cloves
2 bayleaves
2 cardamoms
1" cinnamon
4-5 black peppers
3 tbsp. ghee or oil
1/2 tsp. garam masala
salt to taste
lemon to taste

Method

Wash and soak rice in salted water for 30 minutes. Heat oil, fry onions till crisp. Drain. Fry cashews till light brown, drain, keep aside.

Add cumin seeds to remaining oil, allow to splutter. Add asafoetida, cloves, bayleaves, cardamoms, cinnamon, peppers, stir.

Add green chillies, drained rice, stir gently till well coated. Add raisins. Add 6 cups water, bring to a boil. Simmer covered till 3/4 done.

Add more water if required. Add peas, fried cashew, onions (save some for garnish), garam masala, salt and lemon to taste.

Stir gently with a spatula. Cover and finish off cooking till all water evaporates. Garnish with coriander and some saved fried onions.

Serve hot with kadhi or a spicy curry. Serve hot with dal fry or a spicy gravy vegetable.

Masala Bhath

Ingredients

1 cup rice
1 onions chopped
1/2 cup peas boiled
1 carrot thinly chopped
1 tbsp. cabbage chopped
1 stalk curry leaves
1/2 tsp. ginger grated
1/2 tsp. garlic grated
2 green chillies halved
1 tbsp. broken cashews
1 tbsp. small raisins
1 tbsp. peanuts
1 tsp. cumin seeds
2 tsp. black Maharashtrian masala
1/4 tsp. turmeric powder
salt to taste
1 tsp. lemon juice
3 tbsp. oil

Method

Wash and soak rice for 15-20 minutes. Heat oil in a heavy large skillet.

Add cashews, peanuts, fry till light brown. Add green chilli, curry leaves, cumin seeds, allow to splutter.

Add ginger, garlic, stir. Add onion, stir. Add all other vegetables, raisins, masalas, rice, stir 2 minutes.

Add 4 cups water, masalas, lemon juice, salt. Bring to a boil, cover, simmer till done.

Stir occasionally, add more water if required. All water should evaporate when the grain is cooked.

Serve hot with kadhi or curd raitha. Serve hot with dal fry or a spicy gravy vegetable.

Beans Pulao

Ingredients

1 1/2 cups long grain rice
1/2 cup beans boiled
1 tbsp. broken cashews
1 tbsp. soft small raisins
4 green chillies slit
1 tbsp. coriander finely chopped
2 onions cut into strips
1/2 tsp. cumin seeds
3-4 pinches asafoetida
2 cloves
2 bayleaves
2 cardamoms
1" cinnamon
4-5 black peppers
3 tbsp. ghee or oil
1/2 tsp. garam masala
salt to taste
lemon to taste

Method

Wash and soak rice in salted water for 30 minutes. Heat oil, fry onions till crisp. Drain.

Fry cashews till light brown, drain, keep aside. Add cumin seeds to remaining oil, allow to splutter. Add asafoetida, cloves, bayleaves, cardamoms, cinnamon, peppers, stir.

Add green chillies, drained rice, stir gently till well coated. Add raisins. Add 6 cups water, bring to a boil. Simmer covered till 3/4 done. Add more water if required. Add beans, fried cashew, onions (save some for garnish), garam masala, salt and lemon to taste.

Stir gently with a spatula. Cover and finish off cooking till all water evaporates. Garnish with coriander and some saved fried onions. Serve hot with kadhi or a spicy curry.

Raw Mango Rice

Ingredients

For grinding in chutney consistency

Raw mangoes : 4-5

Coconut grating : 3 tbsps

Red chillies : 4-5

Mustard seeds : 1 tbsp

Haldi powder : 2 tsps

Thin grained rice :200gms

For seasoning:

Refined Or Groudntoil - Half Cup

Mustard - 2 Teasps

Urad Dhal - 3 Teasps

Chana Dha L- 2 Teasps

Ground Nuts - 2 Tbsps

Curry Leaves - Few

Red Chilli - 2-3

Coriander Leaves - small Bunch

Salt To Taste

Method

Cook the rice as usual, but with less water (it must not be sticky). Let it cool.

Grate the mango, with skin peeled. Keep 2 tbsps of grating aside.

Grind coconut, mango, mustard, haldi, & red chilli like chutney.

In a kadai heat the oil, season with mustard, urad dhal, chana dhal, groundnuts, curry leaves & red chilli

When done, add little haldi, & the masala paste. Mix well with the seasoned oil

Add the cooked rice, add salt, & mix well. Add the 2 tbsps mango grating also, add coriander leaves. serve with any raita or chips.

Cauliflower Rice

Ingredients

cauliflower - 1/2

jeera - 1 spoon

cloves - 2

salt

coriander - 1/2 bunch

green chillies - 2

tomato ketchup - 2 spoons

basmathi rice - 1 1/4 cup

Method

Fry cloves, jeera, green chillies in oil.

Add cauliflower and fry till it turns brown.

Add salt and tomato ketchup. Add coriander leaves.

Cook basmathi rice separately and mix the rice with the cauliflower.

Enjoy!

Vaangi Baath (Brinjal Rice)

Ingredients

Brinjal - 300 gms

Onions - 2-3 medium sized

Coriander powder, Chilli powder, Salt to taste

Rice - 1 cup

Water - 2 1/2 cups

Cooking oil - 2 tbsps

Finely chopped coriander leaves

Method

Cut the brinjal & onions to not very fine pieces. If u cut the brinjals too fine, they will get mashed up and will lose their taste.

Saute the onions till they get transparent. Then, add the brinjals also.

Add the spice powders and saute the curry for 4-5 minutes.

Cook the rice in the quantity of water mentioned above. Do not overcook.

Allow it to cool and then mix it with the curry just prepared above taking care to see that u do not mash them up.

Garnish with finely chopped coriander leaves.

Serve hot.

Coriander Rice

Ingredients

Basmathi rice - 1 cup.

Coriander 1 big full bunch with roots taken off and cleaned.

Green chilli - 4 to 5

Small onion - 4 (do not chop, take as whole with skin peeled off).

Garlic - 4 (do not chop, take as whole with skin peeled off).

Ginger - 1" grated.

Coconut - 1 small piece.

Cinnamon - 1"

Cumin seeds - 1 tsp (jeera).

Cumin seeds - 1 tsp
(big jeera - sombu)

Bay leaf - 1.

Blend all above in MIXIE by adding little water.(except rice).

Small onion - 4 chopped

Garlic - 3 chopped.

Cinnamon - 1".

Bay leaf - 1.

Clove - 1.

Cashewnuts - 6 (finely chopped).

Ghee - 3 tsp or oil.

salt to taste.

Method

Wash and soak rice for 30 min. .

Heat oil, fry onions till crisp. Drain.

Fry cashews till light brown,drain,keep aside.

Add cinnamon, bay leaf, clove and garlic stir.

Add the mixer blended in mixie and stir for 3 minutes.

Add 3 cups of water , salt, and rice,bring to boil.

Stir gently with spatula. Cover and finish off cooking till all water evaporates.

Garnish with some saved fried onions and cashews.

Serve hot with curd salad.

Sambar Onion Rice

Ingredients

20 dry red chillies (for Hot lovers)
1 tea spoon mustard seeds
1 tea spoon channa dall
1 1/2 tsp tamarind pulp
1 cup rice / 5 cup water (ratio 1:5)
1/4 tea spoon turmeric powder
Small Onions
Oil
Salt

Method

Heat oil in a pressure cooker and add mustard seeds, channa dall, red chillies, tamarind pulp or paste, rice, water.

Mix the above content well

Add turmeric powder, salt to it

After approximately 15 min add small onions to it and close the lid.

After 4 whistle it is ready for serving.

Note: Add more red chillies or less according to your taste.

Carrot Rice

Ingredients

Basmati Rice - 1cup
Grated fresh carrot - 1 cup
Onion - 1
Green Chillies - 2
Boiled peas - 1/2 cup (optional)
Salt - as desired
Turmeric powder - 1/4 tsp.
Red Chilli Powder - 1/2 to 3/4 tsp.
Lemon Juice - 4 tsp.

Method

Cook rice separately and spread them on a plate with little ghee, so that they won't stick together.

Heat one tbs. of oil in a shallow pan and add mustard seeds. When they splutter add urad dhal and cashewnuts.

When the nuts are brown add chopped onion and green chillies. Fry till the onions are golden.

Add turmeric, salt, chilli powder and fry for a minute.

Mix in the grated carrots and sprinkle little water. Keep the pan covered on a low flame till the carrots are done. Add boiled peas.

Mix the rice and the above masala.

Add lemon juice and garnish with finely cut coriander leaves.

Serve with raitha and chips.

Capsicum Rice

Ingredients

Coriander leaves (dry) - 1tbsp

Channa dal - 1tbsp

Urad dal - half tbsp

Red Chillies - 4-5 flakes

Capsicum (big) - 3nos

Oil to fry

Rice - 2 cups

Method

Fry the above ingredients and make it into a powder without adding any water.

Cut the capsicum into small pieces and fry it with salt and add the powder to the vegetable once it is cooked.

Do not fry it too much after the powder is added as it will lose its smell.

Add the cooked rice to it and mix it well add salt if less. Garnish with coriander and cashews and serve.

Note: You can add tomatoes along with this capsicum it tastes nice.

Cool Curd Rice

Ingredients

1 cup rice
1/2 cup curds
1 cup milk
2 green chillies
2 stalk curry leaves
1 tbsp chopped coriander
5-6 cashewnuts halved
1/2 tsp gram dal
1/2 tsp urad dal (black gram)
1/2 tsp mixed mustard and cumin seeds
1/2 tbsp oil or ghee
1 pinch asafoetida

Method

Boil the rice and drain excess water when done.

Cool after separating grains.

Heat oil in a small pan and add cashews and dals, seeds, chillies halved, curry leaves and asafoetida.

When they splutter transfer to the rice.

Take care not to burn the seasoning.

Add curd, milk, coriander.

Mix well and cool in fridge for an hour before serving.

Hara Bhara Rice

Ingredients

3 glasses rice
a sizeable bunch of coriander (the more the better)
few stems of curry leaves
some solid garam masala (cloves, cinnamon sticks etc.)
3 pods of garlic
2 inch piece of ginger
2 onions
6-8 green chillies
chilli powder (according to your taste)
1 1/2 tsp of garam masala powder
salt

Method

Make a paste of the coriander, curry leaves, chillies, ginger, garlic and half the onions.

Finely chop the rest of the onions.

Cook the rice separately.

Pour some oil and add any dry garam masala that you have like cloves , cardamom etc.

Fry the finely chopped onions, Add the paste, add a little bit chilli powder and garam masala powder according to taste.

Add salt. Let this mixture fry for some time, add a little water if it gets too dry.

After frying for some more time, add the cooked rice and mix nicely. Avoid mixing too long so that the rice doesn't get mushy.

Garnish with fresh coriander leaves.

I add a boiled egg on top of it so that it gets a nice biryani look. Tastes really good.

Chanadal Pulihora

Ingredients

basmati rice - 2 cups
water - 3 cups
kabooli chana - 3/4 cup
lemon juice - 4 oz. or to your taste

Spice Mix Powder:

coriander (dhania seeds) seeds - 2 table spoons
methi seeds - about 6-8
red chillies - 4 or to your taste

Seasoning:

green chillies - 2 or 3 sliced
mustard seeds - 1 tea spoon
cumin seeds - 1 tea spoon
curry leaves - 10-15 leaves
chana dal (yellow split peas) - 1 table spoon
cashews (optional)

Method

Soak Kabooli Chana for 8 hours and cook them in pressure cooker just like cooking for chana masala. Keep them aside.

Dry Grind Coriander seeds, Methi Seeds, Red chillies.

Wash the Rice with luke warm water and soak it in 3 cups of cold water for 10 minutes. Cook the rice in automatic rice cooker or pressure cook if you like. [well, I prefer automatic rice cooker, because I am not very good in using pressure cooker, anyway]

Heat 6-8 tablespoons of oil and season the Mustard seeds, Cumin seeds, Chana dal and Curry Leaves.

Add Cooked Chana, and Dry Spice powder, lemon juice, salt to the above oil. Let it stay for 2-3 minutes and switch off the stove.

Pour this mixture to the cooked Basmati Rice and mix it well.

Yummy Rice

Ingredients

cooked rice (separated grains) - 1 cup
roasted jeera powder - 2 table spoon
coriander powder - 1 table spoon
lemon juice - 3 table spoon
garam masala - 2 table spoon
green chillies split length wise - 2-3
green peas - 1/4 cup
curry leaves - few
mustard/jeera - for seasoning
chopped coriander leaves - for garnishing
salt - as per taste

Method

In a pan take 2 table spoons oil. When oil is hot add Mustard, jeera seeds and curry leaves fry for second.

Put green chillies fry till done.

Add rice and peas. Fry nicely so that oil is coated over all grains

Add garam masala powder, lemon juice and salt. Mix well.

Then finally add Jeera powder fry nicely.

Garnish with chopped coriander

Serve hot!

You can add chillies & lemon juice according to taste.

Spiced Rice

Ingredients

2 cups rice (uncooked)
5 tea-spoons grated coconut
2 tea-spoons lemon juice
6 tea-spoons cooking oil
2 tea-spoons toor dal
2 tea-spoons urad dal
1 tea-spoon mustard
3 red chillies
5 curry leaves
a pinch of turmeric and asafoetida
salt to taste

Method

Cook rice and add coconut, lemon juice, 5 tea-spoons cooking oil and salt.

Roast rest of the above mentioned spices in 1 tea-spoon of oil and dry grind in the blender.

Add this ground powder to rice and mix thoroughly.

Serve when rice is warm.

Left over should be refrigerated.

Urad Dal Rice

Ingredients

rice - 1 1/2 cups
urad dal - 4 tbsp
red chillies - 6 or 7 (depending upon the taste)
curry leaves
cashewnuts - 5
dry coconut (kopra)
pure ghee
channa dal & urad dal 1 tsp
salt to taste

Method

Cook the rice & allow it to cool so that grains separate. (You can also use previous day's rice as the grains will be well separated).

Fry urad dal, red chillies, dry coconut till golden brown. Dry grind (coarse powder). Add this powder to the cooled rice & add salt to taste.

Take 1sp pure ghee in a pan & fry cashewnuts till golden brown. Drain & add to the rice.

Put 1 tsp channa dal, urad dal, curry leaves in ghee, fry golden brown & add to rice. Mix well. Your urad dal rice is ready.

This can also be prepared during festivals as one of the dishes. Hope you like this.

Sweet Potato and Capsicum Rice

Ingredients

2 cups basmati rice
1 sweet potato (medium) cut into cubes
1 green bell pepper
1 onion sliced
2 tbsp groundnuts

For Powder:

2 tbsp channa dal
1 tbsp urad dal
2 tbsp dhania
2 tbsp dry coconut
2 red chilly

Method

Fry the above ingredients in little oil and powder them.

Cook rice. Heat 2 tbsp of oil in a pan and season with mustard, channa dal, urad dal, curry leaves & Hing.

Add groundnuts and fry until golden. Add onions and fry until golden.

Cook sweet potatoes separately. Add the cut bell pepper and cook until soft.

Add the cooked sweet potatoes & the ground masala powder.

Add 2 Tbsp of salt & a pinch of sugar.

Mix with the cooked rice & garnish with coriander leaves.

Serve hot with Onion Raitha & Papad.

Bisi Bela Bath

Ingredients

rice 1 cup
toor dal 1/2 cup
boiled potatoes -2 (optional)
1/4 cup cooked peas (optional)
ghee 3 spoons
cashew
grated coconut 2 spoons
tamarind powder 1 1/2 spoons
small onions - 10

Masala to Grind:

dry red chillies 8
dhania 1 1/2 spoons
fenugreek 1/4 spoon
urad dal 1/2 spoon
bengal gram 1 spoon
kuskus - 1 spoon
patta

Method

Fry the above masalas in a dry pan and powder them.

Mix Rice and Dal and cook in cooker.

Heat oil in a pan, fry onions till brown, add cut boiled potatoes and peas, can also add brinjal.

Add tamarind powder and 1/2 cup water and salt and the ground masala powder. Let it boil.

Now add cooked rice and dal and mix well. Remove from flame. Fry the coconuts till brown and powder them. Garnish with chopped coriander, fried cashews and powdered coconuts.

Serve hot with Onion Raita and Pappads.

Sprouted Green Beans Pulao

Ingredients

1 cup basmati rice (washed)
1.5 cup sprouted moong (green beans)
2 medium sized tomatoes finely chopped
1.5 cup warm water
2 bay leaves
1 stick of cinnamon
4 cloves
2 cardamom pods
8-10 cashew nuts
6-8 curry leaves
0.5 teaspoon jeera
1 teaspoon garam masala
1 teaspoon goda masala (marathi kala masala)
1 teaspoon sambhar / rasam powder
1 tablespoon each of oil & ghee
salt to taste

Method

Wash the Basmati Rice and keep aside.

Heat the oil and ghee in the pressure pan.

Fry the whole masalas, cashew nuts and curry leaves. Add finely chopped tomatoes to it.

Then add all the powdered masalas and cook till oil separates.

Add the sprouted beans, rice , water and salt to taste.

Close the lid of the pressure pan. The rice will be ready within 8-10 minutes.

Serve hot with ghee, raita and papad. derved coconuts.

Serve hot with Onion Raita and Pappads.

Protein Pulao

Ingredients

white channa - 1/2 cup
white peas - 1/2 cup
green peas - 1/2 cup
ground nut - 1/2 cup
raw rice (or basmati rice) - 1 cup
oil - 2 tsp
salt - to taste
cummins (jeera) - 1 tsp.
green chillies - 4 nos
onion -- chopped - 1 no.
ginger - 1" bit.
salt - as required.

Method

Soak white channa, white peas, ground nut, green peas in water and cook it by boiling (Soaking before cooking will economise on the gas).

Make a paste of green chillies, onion and ginger in a mixie

Heat oil in a kadai and add cummins followed by, the paste of green chillies, onion and ginger and saute.

Add the cooked channa etc and fry for 5 minutes

Add the required salt.

Add the washed rice and after it becomes hot.

Add water in a ration of 1:1 1/2

Close the cooker and allow for 2 whistles and switch it off.

Garnish with coriander leaves and pudina.

Tomato Biryani

Ingredients

basmati rice - 1 cup

tomato (ripe) - 4 nos

garlic - 4 small pieces

green chilli - 4 big nos.

cinnamon - 2 nos

cloves - 2 nos

cummin seeds - 1/2 tsp

cardamom - 2 nos

onion (big) - 2 nos (chopped)

turmeric powder - 1/2 tsp

cooking oil - 4 tabs

salt - to taste

curry leaves - to taste and coriander leaves - for garnishing

Method

Grind green chilli and garlic separately and keep aside and grind tomato separately

In a kadai heat oil and put cummin seeds, cardamom, cloves, cinnamon and add garlic-chilli paste and stir for a minute until it becomes golden colour.

And then add chopped onion fry it until it becomes brown.

Then put curry leaves and tomato paste then add turmeric powder and salt.

Let it cook until the oil is seen on the top in simmer flame and keep separately.

Cook rice in pressure cooker as you cook for biryani.

Mix the rice in the tomato masala above and garnish it with coriander leaves.

Bengali Pulao

Ingredients

500 gms rice
2 bay leaves
30 gms. raisins
12-14 cashewnuts
6 cloves
6 cardamoms
1" piece cinnamon
1 onion, sliced
1 tsp. ginger paste
1/2 tsp. sugar
salt to taste
4 cups hot water
saffron soaked in a tbsp. of milk
200 gms. oil

Method

Clean, wash and drain rice.

Heat oil in a heavy bottomed vessel.

Add bay leaves and onion slices.

Fry till golden brown.

Add cloves, cinnamon, cardamom, cashews and ginger paste.

Fry till light brown.

Add rice, salt and sugar. Stir fry for a few minutes.

Add raisins and saffron-milk mixture and mix.

Add 4 cups of hot water and continue to mix.

Cover and cook till rice is done.

Garnish with nuts and fried onions.

Spinach and Carrot Pulao

Ingredients

chopped spinach 2 cups
finely chopped carrots 1 cup
basmati rice 1 cup
ghee 2 tbsp
sliced onion 1
saunf 1 tsp
cardamom 2 pods
cloves 3-4
red chilli powder 1/4 tsp
green chillies 2
cinnamon 1 inch piece

Method

Soak rice for 30 min.

In a flat dish (microwave glass) add the ghee and spices with the onion.

Microwave high uncovered for 3 min.

Add spinach and carrots.

Microwave high for 2 min.

Drain the water from the rice and add to the vegetables.

Add two cups of water, salt and red chilli powder. Mix well.

Microwave high covered for 12 min.

Stir once after 5 min. Stand for 2 min.

Fluff it up with a fork. Serve hot.

Corn Peas Pulao

Ingredients

2 cup basmati rice
1 cup corn kernels
1 cup green peas
10-12 cashews
2 tsp chilli powder
4 or 5 bay leaves
1/2 tsp ginger garlic paste
1/2 tsp garam masala
1 small onion
1/4 tsp turmeric
4 tbsp oil or ghee
1/2 tsp each cumin and mustard seeds
salt to taste

Method

First Soak Basmati Rice by adding 3 1/2 cup of water for 20 minutes and prepare Rice. And let it cool.

In a heavy saucepan heat the oil, add cumin and mustard seeds to splutter, then and onions, bay leaves, ginger garlic paste and fry them until they turn into brown.

To same oil add the corn, peas, turmeric, chilli, salt and masala powders.

Cover and cook till they turn into brown. Then add the cooked rice and mix well and wait for 3,4 minutes.

And garnish with cashews and enjoy.

Serve hot with curd.

Palak Tomato Pulao

Ingredients

1 cup basmati rice
1 cup spinach leaves (wash them and cut in small pieces)
2 tomatoes (cut in to pieces)
1 green chilly
1/2 tea spoon ginger-garlic paste
1/4 cup peanuts (roasted)
1/2 tea spoon cumin seeds
1/2 tea spoon garam masala
2 table spoon ghee
salt to taste
some grated coconut and coriander leaves for garnishing

Method

Grind spinach leaves, tomatoes, green chilly, ginger-garlic paste in a grinder or mixer and keep it in a bowl.

Soak rice for 1 hour in a water and drain out the water.

Take ghee in a cooker heat it. Now add cumin seeds in it. When cumin seeds spluttered add above grinded mixture in it.

Fry it for 5 mins then add peanuts and rice in it. Again fry it for 3-4 mins then add salt and garam masala and 2 cups of water.

Cover the lid of cooker and give 2 whistles.

Take out on a serving bowl and garnish it with grated coconut and coriander leaves.

Serve hot with Curd or any Raita.

Rajma Biryani

Ingredients

2 cups rajma
1 cups rice
3 red tomatoes (cut into small pieces)
2 tbsp biryani masala
1/2 tsp clove powder
3 tsp salt
3/4 tsp cardamom
1/2 tbsp red chilli powder
3 tbsp oil
1 tsp jeera
1 cup yogurt (dahi)

Method

Soak Rajma for 4-5 hrs in water and pressure cook it.

Cook the rice by adding 1 1/4 cup water in cooker.

Put oil in kadai and add jeera when it splutters add the tomatoes and saute it until the oil separates out.

Add all the masala and mix it well.

Add about 3 tsp of dhai and the cooked Rajma (drain all the water out).

Cook the Rajma until it becomes thick.

Serving the Biryani

Take a square pan put a layer of rice in the pan and pour about 2 tbsp of dahi and sprinkle little biryani masala.

Second put the cooked rajma. Lastly put another layer of rice, curd, masala and garnish it with cilantro (Kothimeer).

Delicious Pulao

Ingredients

basmati or long grain rice - 2 cups
coconut milk - 1/2 can
water - 2 1/2 cups
carrot grated - 1 cup
tomatoes - 4 small
ginger chopped fine - 1/2 teaspoon
green chilli chopped lengthwise - 4
fresh or frozen green peas - 1/2 cup
oil - 4 teaspoons
ghee - 1 teaspoon
cumin seeds - 1 teaspoon
chilli powder - 1 teaspoon or as per requirement.
salt as required
nuts chopped (optional)

Method

Wash the rice, add the coconut milk and water to cook in a pressure cooker.

In a thick bottomed frying pan, add ghee and oil. When the oil heats up, add cumin seeds and let them brown. Then add ginger and green chillies and fry a bit.

Add grated carrots, green peas and saute well. Add diced tomatoes and fry well. After they have mixed well, add chilli powder, salt and fry a bit more.

Reduce heat and add the cooked rice. Mix well. Adjust seasoning. Add chopped nuts in a teaspoon of ghee, fry well and add to pulao. Serve hot with raita.

Instant Biryani

Ingredients

1 1/2 cups basmati rice
cardamoms-3
cloves-3
cinnamon-1 inch
2 bay leaves
1 cup mixed diced raw vegetables (beans, carrots, peas)
1 teaspoon garam masala powder, ghee
salt to taste
kevera water
little zaffrani colour
3 tablespoon malaikafta or any vegetable gravy.
silver foil, fried cashewnuts and kishmis

Method

Soak the rice for 15-20 minutes.

Boil 8 cups water. Add 1 tablespoon salt, 3 cloves, 3 cardamoms, cinnamon, 1 cup diced vegetables and bay leaves. Let it boil for 5 minutes.

Then add the pre-soaked basmati rice. Drain after it is cooked. Let it cool.

Then spread the cooked rice in a greased baking dish. Pour hot 2-3 tablespoon ghee on the rice. Sprinkle 1 teaspoon garam masala powder, 1 tablespoon kevera water(mixed with 1/2 teaspoon sugar and little zaffrani colour).

Then pour 3 tablespoon any vegetable gravy. Cover dish with aluminium foil.

Bake in pre-heated oven for 20 minutes at 180 degree centigrade.

Decorated with silver foil and fried cashewnuts and kishmis. Serve.

Pulao in Jiffy

Ingredients

2 cups basmati rice or any long grained rice
4 cups water
3 tbsp oil
2 maggi chicken cubes
a few cloves
cinnamon
2 or 3 small cardamoms
2 bay leaves
1 small onion sliced
one tomato sliced
chillies as required
1 tsp each of garlic and ginger paste
pinch of turmeric

Method

Wash the rice and leave to dry for about 10 minutes.

Meanwhile put some oil in a vessel and when heated add the cloves, cinnamon cardamom and bay leaf.

Thereafter add the sliced onions when they turns pink add the tomatoes, the ginger-garlic paste and chillies when everything has been fried well add the rice and fry for atleast 3 minutes.

Add the four cups water crumble the cubes and add along with a pinch of turmeric stir gently and close the lid leaving the pulao to be cooked on a low flame.

Coconut Milk Pulao

Ingredients

basmati rice - 2 cups
coconut milk - 3 1/2 cups (2 cups coconut milk/1 1/2 cups water)
oil - 3 tbsp
onions - 2 sliced
potatoes - 2 diced
green chillies - 8 or depending on how hot you need it
ginger - a small piece
garlic - 2 flakes
cloves and cardamoms - 4 each
cinnamon - 5 pieces
salt - to taste

Method

Wash the rice, add coconut milk and allow to soak for 15 mts.
Grind all the spices raw along with ginger, garlic and green chillies.
Heat oil in a kadai and add the ground paste and onion.
Fry till the onions are brown.
Add to the rice along with diced potatoes. Add salt. Cook till done.

Maharaja Pulao

Ingredients

250 gms rice
2 tomato puree
10 gms ginger
4 piece garlic
4 black pepper
2 cloves
100 gms onion
8 tsp ghee
salt to taste

Method

Cut onion, garlic, ginger into small pieces.

Put a pan on stove & put ghee into it. Keep it on medium flame.

Put onion . Fry it for 5 min. Let it turn to golden brown. Then add garlic, ginger, black pepper, cloves, salt to it.

After 2 min add tomato puree to it. Then add rice & fry it for 2 min.

Add more water to it & cook it. (As for rice into pressure cooker)