

Aloo Palao – Rice with potatoes



Prep Time: 1 ½ – 1 ¾ hours. Serves: 20 people

Ingredients:

- Basmati Rice – 4 cups
- Potatoes – 1 Kilo (cut into one inch cubes)
- Large Onions (cut in half and sliced thin) – 4
- Ginger paste – 2 teaspoons
- Garlic paste – 2 teaspoons
- Ground cayenne pepper – 1 teaspoon

Garam Masala ingredients:

- Peppercorns – 16
- Cloves – 16
- Bay leaves – 4
- Cinnamon sticks – 4
- Green cardamoms – 4
- Black cardamoms – 4
- Ghee – 4 cooking spoons
- Salt – 3 teaspoons

Procedure:

- 1) Rinse the rice
- 2) about 3-4 times in water and then soak it in water and set it aside for 1.5 to 2 hours
- 3) Wash, peel and cut the potatoes into small cubes and soak in water. Set aside.
- 4) Cook rice in 8 cups of water with half of the ingredients listed under “garam masala ingredients” above.
- 5) Take the rice off the stove when it is $\frac{3}{4}$ of the way done and drain the water. Set aside.
- 6) Take half of the sliced onions and fry in one spoon ghee for a few minutes.
- 7) Add the remaining ingredients listed under “garam masala” as well as ginger, garlic and cayenne pepper. Add a very small amount of water. Fry until the onions start to get golden brown.
- 8) Add the potatoes to the onions and spices mixture and keep cooking. Add another $\frac{1}{2}$ cup of water and cook on low heat. Cover the pot and cook the potatoes until almost done.
- 9) Add the rice into the potato mixture, stir and then place the lid on top and cook on very low heat.
- 10) Fry the remaining onions in half a cooking spoon amount of ghee until golden brown.
- 11) Sprinkle the onions on the rice and simmer covered for 10 minutes until the rice and potatoes are cooked through.
- 12) Serve with any curry dish.

A Casa de Montaña Bed & Breakfast recipe