

Simple Palao – Rice Dish



Prep Time: 1 – 1 ¼ hours. Serves: 16 people

Ingredients:

- Basmati Rice – 4 cups (soak it for ½ to 2 hours ahead of time)
- Ghee or Vegetable Oil – 2 Cooking Spoons
- Cloves – 8
- Green Cardamom (whole) – 2
- Black Cardamom (whole) – 2
- Whole Black Pepper – 12
- Cinnamon Stick – 3
- Curry Leaf – 4
- Water – 8 Cups
- Onion (Cut in half and sliced thin) – 2 Large
- Onion – 1 (Cut in half and sliced and browed separately, to be used for garnish)
- Salt – 2 Teaspoons (or a little less, depending on taste)

Procedure:

- 1) Peel and cut onions into half and then into thin slices
- 2) Fry the onions on medium heat in ghee/oil until they turn golden brown
- 3) Add all the spices and fry for a few minutes until they start to give off an aroma (do not burn them)
- 4) Add water to the pot and bring to a boil
- 5) Add the rice to the pot and bring to a boil again
- 6) Turn down the burner to low heat slightly and cover the pot with a lid
- 7) Cook on low heat for 15-20 minutes until rice is completely cooked
- 8) Fry up the other onion until deep golden brown. Sprinkle over the rice before serving.
- 9) Serve the rice with a curry dish

A Casa de Montaña Bed & Breakfast recipe