

Ingredients for the Kebab

1/2 kg of mince (it can be chicken or meat)

1/2 cup of onion ground

1 tbsp ginger paste (heaped)

1 tsp salt (heaped)

1/2 tsp black pepper

2 tbsp butter

1/4 tsp of bicarbonate soda

Ingredients for Rice

1/2 kg of rice

3 tbsp butter

1/2 tsp of saffron

2 tbsp water

2 tomatoes (medium)

Instructions for making the Kebab

First marinate the mince (chicken or meat) with ground onions, black pepper, ginger paste, bicarbonate soda, butter and salt and keep it aside for 30 to 35 minutes.

Then shape the mixture into long seekh kebab (as shown in picture above or below)

After that grill for about 10 minutes. Lower a piece of burning charcoal and add a few drops of oil over it and cover it immediately. Finally serve with rice.

Instructions for making Rice

First take a large pot and boil the rice with salt until the rice is 75% cooked. After that drain the water and put the rice back in the pot.

Then spread butter on top of the rice. Sprinkle saffron mixed with 2 tablespoons of water and simmer it for about 10 minutes. Then remove it from the heat.

Assembling the Rice and the Kebab

Take a large platter and put the rice in 75% of the platter. Then put the Kebabs in the other which is left. Finally garnish it with grilled tomatoes and 2 to 3 mint leaves.