

Bangladeshi Wedding Dishes

Chicken Biryani

Ingredients:

- Basmati rice, 2 lb
- Shallot big size, 4
- Saffron, a pinch
- Rose water, ½ cup
- Cardamom, 10 pods
- Cinnamon stick, 1
- Bay leaves, 4
- Biryani masala, 1/2 packet
- Ground Cumin, 1 tsp
- Sour Cream, ½ cup
- Chicken leg and breast, 2 lbs
- Green Chili, 4
- Medium size red potato, 5 peeled and cut in half
- Ghee (Amul), 4 tsp
- Lime, 1
- Golden raisin, 1/4 cup
- Ginger Garlic paste, 1 tsp
- Sugar, a pinch
- Salt to taste
- Oil for frying



Steps:

- Boil water in a big pot (double the amount of rice).
- Add 5 cardamom pods and bay leaves to the water
- Wash the thigh and chicken breast.
- Marinade with ginger garlic paste, ground cumin, sour cream, biryani masala for 15 minutes
- Fry potatoes in 5 tbs of oil, drain on kitchen towel
- Fry chopped shallots in 2 table spoon of ghee until it gets a nice golden brown color, then add the marinated chicken
- Add 5 cardamom pods, 1 cinnamon stick, cook chicken on medium high flame for 5 minutes
- Then cover and cook on medium heat, add the potatoes and cook for few minutes
- Fry some finely chopped shallot in 1 tbs of ghee until it gets golden brown. Add some golden raisin and fry for a min.
- Add the rice to this mixture and fry for few minutes
- Then add the rice to the boiling water
- Add a pinch of sugar and salt to taste, cover and bake for 30 minutes at 350 F
- Take 1/2 cup of warm water and add a pinch of saffron. Let it release the orange color and add rose water
- Once the chicken and rice are cooked – layer the rice and chicken, start and end with rice
- Pour 1 tbs of ghee on the rice and the saffron mixture
- Bake covered for 30 minutes at 350 F

Borhani

Ingredients:

- 1) Yoghurt plain, 1 tub
- 2) Mint, 4 leaves
- 3) Roasted cumin, 1/2 tsp
- 4) Pepper corn, 4
- 5) Salt to taste
- 6) Brown sugar, a pinch
- 7) Cilantro, few leaves
- 8) Black salt, 1 pinch



Add 2 glasses of water and blend everything together for a couple of minutes

Tomato and Cucumber Salad

Ingredients:

- 1) Tomato, 4
- 2) Cucumber, 1
- 3) Purple onion, 1
- 4) Green chili, 1
- 5) Lime, 1
- 6) Cilantro, 1/2 bunch
- 7) Green onion, 1/2 bunch
- 8) Mustard oil, 1 tsp
- 9) Salt, a pinch



Finely chop all the vegetable and mix with salt and mustard oil.

Mango Ice cream

Ingredients:

- 8 oz. tub of Cool whip, 1
- Can of sweetened condensed milk, 1
- 850 gram can of mango pulp, 1



Thaw Cool Whip. Fold in condensed milk into Cool Whip. Then slowly fold in mango pulp. Freeze for 4 to 5 hours or until set.

