

Bangladeshi Wedding Dishes

Chicken Biryani

Ingredients:

- 1) Basmati rice, 2 lb
- 2) Shallot big size, 4
- 3) Saffron, a pinch
- 4) Cardamom, 10 pods
- 5) Bay leaf, 4 leaf
- 6) Biryani masala, 1/2 packet
- 7) Chicken leg and breast, 2 lbs
- 8) Sweet pea, 1 lb
- 9) Green Chili, 4
- 10) Medium size red potato, 5 peeled and cut in half
- 11) Ghee (Amul), 4 tsp
- 12) Lime, 1
- 13) Golden raisin, 1/4 cup
- 14) Ginger paste, 1 tsp
- 15) Carrot, 2



Steps:

- 1) Boil water in a big pot (double the amount of rice).
- 2) Add cardamom and bay leaf.
- 3) Boil for about 10 mins.
- 4) First, wash the thigh and chicken breast.
- 5) Marinade with ginger paste, ground cumin, 2 tsp of yoghurt, biryani masala, cardamom, and bay leaf for fifteen mins.
- 6) Fry chopped purple onion until it gets a nice golden brown color, then add the marinated chicken.
- 7) Then again fry some finely chopped shallot until it gets golden brown. Add some golden raisin and fry for a min. Then add boiled water. Add cardamom and bay leaf when the water boiled again.
- 8) Add 1 lb basmati rice. Cover it for 5 mins. When rice is tender, add a pinch of sugar and salt.
- 9) Take 1 cup of warm water and add a pinch of saffron. Let it release the orange color and then spread over the rice.
- 10) Spread 1 tsp of ghee over the boiled rice. Let it cook well for 5 mins with cover.
- 11) Fry some sweet pea and chopped carrot. Add on the top of rice and chicken.
- 12) Squeeze a piece of lime on top of it.

Shammi Kabob

Ingredients:

- 1) Goat meat, 1 lb
- 2) Chana dal, 75 gram
- 3) Cumin, 1/4 tsp
- 4) Cardamom, 5 pods
- 5) Dry chili, 1
- 6) Garlic, 5 pods

- 7) Ginger, 1/2 inch chopped
- 8) Turmeric, a pinch
- 9) One egg
- 10) Shanmi kabob spices
- 11) Oil to fry

Steps:

- 1) Mix all of the ingredients and double amount of water. Boil and make the meat and chana dul until all is tender.
- 2) Blend it in a food processor.
- 3) Mix with egg and shammi kabob spices.
- 4) Make small round patties and fry them in hot oil.
- 5) Spread fresh chopped purple onion over it.



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



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

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.

