



Making delicious beef pilau is a walk in the park and this right here is the BEST beef pilau recipe in the universe!!! + how to make pilau masala at home.



Ingredients

For the pilau masala:

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|-----------------------------------------|------------------------|
| 2 tablespoons of whole clove | 1 1/2 cinnamon sticks |
| 1 1/2 tablespoons of black pepper seeds | 3/4 cup of whole cumin |
| 3 tablespoons of whole cardamom | |

For the pilau:

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|----------------------------|------------------------------------------------|
| 2 1/2 cups of basmati rice | 5 cloves of garlic, minced |
| 3 large red onion, diced | 2 cups of pre cooked beef |
| 4 large potatoes, cubed | 3 tablespoons of our freshly made pilau masala |

Method

Skin For the masala:

Place all the whole spices on an ungreased pan and toast them for about two minutes until fragrant. Set aside to cool for a couple of minutes then place them in a grinder and whiz until pulverized. Store in a jar.

For the beef pilau:

Add the onions to the sufuria and cook on low heat until brown. Add the potatoes, the garlic followed by a couple of tablespoons of the freshly made pilau masala and the pre cooked beef. Let this simmer for a few minutes and once the potatoes are halfway done, add the rice + water/ stock and let this cook until the rice is done and the potatoes soft.

Done!



SERVE WITH: some fresh kachumbari

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/best-beef-pilau-in-the-universe/>

Video: <https://youtu.be/ye5fW5RqWnY>