



Bariis Iskukaris Spiced Somali Rice

*2 cups basmati rice
2 tomatoes, chopped
1 onion, chopped
1 cinnamon stick
5 whole cloves
4 whole cardamom pods
1 teaspoon cumin seeds
3 cloves finely chopped garlic
4 tablespoons butter (or ghee)
1 pound lamb, cut into small cubes
2 1/2 cups water
Salt, as needed*

Instructions:

Fry lamb until browned; set aside.
Fry onions until caramelized.
Add dry spices and garlic; stir.
Add tomatoes and cook slowly until thick.
Add lamb, rice and water.
Bring to a simmer, cover, and cook on low for 15 minutes.
Fluff and serve.
Serves 4-6.