

Biryani (adapted from TTC Recipes for the Outdoors 1994)

Serves 4

Ingredients

400g long grain white rice (2 cups)

500 mL unsweetened yoghurt

25 g butter (2 tablespoons)

400g cubed salami

1 large chopped onion

5 cardamon pods

5 cloves

½ teaspoon cinnamon

1 teaspoon curry powder

½ teaspoon salt

½ teaspoon turmeric

½ teaspoon mustard seeds

100-150g chutney or relish

150g dehydrated vegetables

3 cups water for cooking rice

Method

Before the tramp

- Pack the spices into a tightly sealed container
- Put the chutney or relish in a leak proof container

On the tramp

1. Soak rice in the 750 mL measure of water in billy.
2. Cover the dehydrated vegetables in water and soak
3. Fry the onion in butter. Add diced salami and fry.
4. Add spices and fry for one minute.
5. Drain rice (save the water) and add to fried mixture and mix till all the grains are coated in spice and fry one minute.
6. Add the saved water to the mixture, add the dehydrated vegetables plus their soaked water.
7. Simmer the mixture a low heat at a simmer without lid on until all moisture is absorbed and rice is soft.

8. Remove from the heat, stir, and allow to steam for 5 minutes with the lid on the billy.
9. Serve with dollops of yoghurt, and relish on each plate.

Optional extras

- Add a sprinkle of fresh chopped coriander
- Use vegetable oil instead of butter

Number of people	Two	Four	Six	Eight	Ten
Rice	200g	400g	600g	800g	1000g
Salami	200g	400g	600g	800g	1000g
Dehydrated mixed vegetables	75g	150g	225g	300g	375g
Onion	½	1	1.5	2	2.5
Cardamon pods	2	5	7	10	12
Cloves	2	5	7	10	12
Cinnamon	¼ teaspoon	½ teaspoon	¾ teaspoon	1 teaspoon	1 ¾ teaspoons
Curry powder	½ teaspoon	1 teaspoon	1 ½ teaspoons	2 teaspoons	2 ½ teaspoons
Tumeric	¼ teaspoon	½ teaspoon	¾ teaspoon	1 teaspoon	1 ¾ teaspoons
Salt	¼ teaspoon	½ teaspoon	¾ teaspoon	1 teaspoon	1 ¾ teaspoons
Mustard seeds	¼ teaspoon	½ teaspoon	¾ teaspoon	1 teaspoon	1 ¾ teaspoons
Water	1 ½ cups	3 cups	4 ½ cups	6 cups	7 ½ cups
Butter	13g	25g	40g	50g	60g
Yoghurt	250 ml	500 ml	750 ml	750 ml	1000 ml