

Biriyani 3 (Elbert)

Ingredients for 25 people:

- Biriyani rice (Basmati), 12 cups
- 3 chickens, cut in small pieces from about 1 inch
- Ginger/garlic 1 jar
- Biriyani chicken mix 2 packages of 75 gram
- Mint 3 bunches, rinse and take the leaves from the stem
- Cilantro leaves 2 bunches, cut the cilantro
- Onions 6, chop very fine
- Tomatoes 15 medium size
- Lime juice 1 bottle
- Garam masala powder one package of 50 gram (to make it spicy)
- Yoghurt
- oil

Preparations:

- Marinate the Biriyani spice mix into the small cut chicken, mix with yoghurt and some lime juice and let it stand for several hours
- Put chicken in slow cooker and cook on high for 15 minutes.
- In the meanwhile fry the onions till they are brown
- Add in total the jar of garlic/ginger and mix very well
- Add the tomatoes and mix well
- Put this mixture in the slow cooker on top of the chicken
- Add the rice
- Add the cilantro and mint
- Add water: per 1 cup rice add 2 cups of water
- Add the garam masala and make it as spicy or mild as you want.
- Mix well several times
- Cook for several hours on low
- The Biriyani is ready when the rice is cooked!

Mango milkshake

Ingredients for 25 people:

- Mango pulp cans of 850 gram
- 1 ¼ gallon of milk (3 liters)
- 9 tablespoon of sugar

Mix the ingredients and cool for several hours.