

### Ingredients

Quantity	Measure	Ingredients	Description
2	Pods (whole)	Cardamoms	
3	Sticks	Cinnamon	
3	Tablespoon	Ghee	
2	Teacup	Rice, fine grain. (Jirasa or Dett)	
0	Little	Salt	to taste.

### Method

Wash the rice which has been picked and cleaned, and strain. Warm the ghee, in a vessel, then add the rice and brown it stirring often, then pour water to it, 3 fingers above the rice.

Put cardamoms, cinnamon, salt to taste. When the rice is nearly cooked, reduce the fire, from below and keep live coals on a flat aluminum lid above, or put in a microwave oven. Stir frequently with the handle of the ladle. Serve hot with curry and chutney.