



Recipes from Good Morning Washington, Fall Comfort Recipes for Friends and Family

Jennifer's Biryani Chicken

Marinade (or you can purchase Biryani seasoning, pre-made)

1/ 2 lb boneless, skinless chicken thighs (cut into small pieces)

10 garlic cloves, minced

2 tsp finely grated fresh ginger

1/4 tsp ground turmeric

1/4 tsp cinnamon

1/2 tsp cayenne (adjust spiciness to taste)

1/2 tsp ground cardamom

2 tsp garam marsala

2 tsp coriander

1 tbsp cumin seeds

2 tbsp sweet paprika

2 tbsp salt (or less, to taste)

10 cloves

5 dried bay leaves

1 star anise

4 green cardamom pods (or more, to taste)

Other Ingredients

1 large onion, thinly sliced (hard fried)

3 cup plain yogurt

1/4 cup water

2 sprigs of fresh curry leaves

4 cups cooked and refrigerated basmati rice

1 cup oil, for frying (or ghee)

1 tsp saffron threads (optional)

Instructions

1. Cook 2 cups (dry) Basmati Rice, according to package instructions. Refrigerate until cold.
2. In a large wok or deep pan heat oil and fry onions until begin to brown and crisp
3. Add curry leaves, star anise, cinnamon, cloves, garlic, ginger
4. Add marinated chicken and toss around on med-high to high heat until browned and cooked throughout
5. Add cold cooked rice and toss all around until well cooked
6. Serve hot and topped with cilantro, yogurt, and roti.

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Indian-Inspired Salad:

Cilantro Mint Dressing:

1 cup plain yogurt
1 cup cilantro leaves
1 cup mint leaves
1/2 jalapeño, seeded and diced (optional)
1 TBS lime juice
1 TBS rice vinegar
1 TBS honey
Salt + Pepper to taste

Salad:

3 large ripe tomatoes, sliced into rounds
1/4 red onion, very thinly sliced
Couple of pinches of salt

1. Pulse all dressing ingredients in a food processor until it becomes a smooth, bright green sauce.
2. Serve over tomato salad and fresh greens

Ginger-Lime Cupcakes (with Cardamom scented butter icing)

2 cups unsalted butter, softened and divided (2 sticks + 2 sticks)
1 cup brown sugar
1 cup white sugar
2 TBS [ginger-honey tea crystals](#)
2 TBS ground cardamom (divided, 1 TBS + 1 TBS)
4 eggs, beaten gently
2 TBS Vanilla extract (divided 1TBS + 1 TBS)
2 cup all-purpose flour
1 TBS baking powder
1 1/2 tsp salt
4 TBS Sweetened Lime Juice (divided, 2 TBS and 2 TBS)
1/2 cup condensed sweetened milk + 1/2 cup warm water, mixed
2 cups heavy whipping cream, cold
1 cup powdered sugar

Cupcakes

1. Pre-heat oven to 350 degrees
2. Using a fork, cream softened butter in a large bowl
3. Add sugars and continue to whisk butter with fork, until smooth
4. Add 1 TBS vanilla, eggs, condensed sweetened milk, water, and beat gently until smooth
5. Mix egg mixture with butter mixture, with a hand mixer, whisk or fork
6. In a separate medium bowl, mix flour, salt, baking powder, cardamom
7. In small batches, sift the flour mixture into the wet ingredients. Fold with a spatula or wooden spoon until well blended.

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8. Spoon into cupcake papers, in cupcake pan. Fill papers 3/4 with batter.
9. Bake for 15 mins, or until a fork poke comes clean.

Icing

1. Cream butter, with powdered sugar + 1 TBS cardamom
2. Add whipping cream, 2 TBS sweetened lime juice, blend with a hand mixer until smooth and whippy. Don't over- whip
3. Spoon icing into a sandwich bag, seal, cut the tip open and pipe the icing over the cupcakes.

Kick-butt, technique

1. Remove cupcakes from pan, allow to cool, poke with fork all over
2. Pour 2 TBS sweetened lime juice into holes of all cupcakes
3. Let sit, and absorb for one hour. Top with icing.
4. Sit back and brag! Bon appetite!