



---

Posted on 17 September 2012  
*by ewfood*

**Kabsa**

## Ingredients

2lb. lamb cuts  
2lb. basmati rice  
1 onion, chopped  
5 cloves garlic  
2 tbsp. sea salt  
1 tsp. tomato paste  
1 tsp. coriander  
1 tsp. ground cumin  
1 tsp. turmeric  
1 tsp. ginger  
1tsp fennel  
1 tsp. pepper  
1 stick of cinnamon  
3 dried limes  
3 bay leaves  
9 cardamom seeds  
9 cloves  
1 tbsp. cooking oil

### Servings

6

Person

## Preparation

- 1 In the pressure cooker, add cooking oil and meat and sauté for couple of minutes
- 2 add the chopped onion and let it cook for few minutes until the onion has softened
- 3 Add the chopped garlic with all the spices, seeds, salt and tomato paste
- 4 add enough water to cover the meat and close the pressure cooker
- 5 Let it cook in medium high heat for 40 minutes
- 6 once the meat is cooked remove the pressure cooker from the heat and stand aside
- 7 In a separate pot boil the rice in salted water for 10 minutes, then run through cold water to stop the cooking process
- 8 There should be 1 inch of sauce in the pressure cooker, remove any additional sauce
- 9 Add the half-cooked rice and top it with one cup of the sauce you just removed
- 10 Cook in the pressure cooker for approximately 20 minutes on a medium heat
- 11 Flip the Kebsa on a serving tray and enjoy with a fresh salad.

## Cooks Note

Serves 6-8

---