Afghani Kabli Pulao recipe by Maham.
Aromatic basmati rice pilaf with carrots, raisins, spices and meat.

**(Ingredients):**
- Basmati Rice - 3 cups
- Beef - 1 kg, Cubed
- Onions - 2 pcs, large(finely chopped)
- Cumin seeds - 1 tsp
- Cloves - 1 tsp
- Black pepper - 1 tsp, Whole
- Salt - to taste
- Carrots - 2 medium, grated
- Raisins - 1/2 cup
- Oil - 1/3 cup

**(Preparation):**
Heat oil in a pot. Fry chopped onions until light brown.
Now add meat and fry till brown.
Add water, salt and pepper, cloves and simmer till tender.
Remove the meat. Cook until 1 cup of stock remains.
In a separate pan cook the grated carrots in oil until brown.
Add raisins and fry till plump. Drain and set aside.
Parboil the rice (boil until al dente - do not completely cook the rice!!) and drain the rice.
Place the rice into a large pan.
Sprinkle zeera (cumin seeds). Pour the meat stock over it and stir.
Layer the meat and half of the carrot-raisin mixture over rice.
Cover the pan tightly and place it in a hot oven for 40 mins.
Sprinkle the rest of carrot-raisin mixture on top and serve.