Goa Sausage Pulao

(Germina Dias)

Ingredients

1 lb Goa sausage
½ tsp cloves
4 cardamoms
2 sticks cinnamon
1 large onion
1 large tomato
1½ cups rice

Method:

- Heat oil, add cloves, cardamom, cinnamon. Fry a little.
- Add chopped onions, sausage meat, tomatoes and 3 cups of water.
- When water begins boiling, add rice, a pinch of salt and a pinch of sugar
- Keep on high fire. When water is at the same level as rice, put on low flame, stir once with fork.
- Cover and put in warm oven for half an hour.