**TOMATO RICE FROM *RECIPES FROM THE BRIGADE OF THE GURKHAS***

**INGREDIENTS**

5lbs rice

2½ lbs onions

2 tsp garam masala

8oz ghee (or butter)

1½ pints tomato juice

4 garlic cloves

2 tsp ginger powder

2 tsp chili powder

3½ pints water

Salt to taste

**METHOD**

1. Pick and wash the rice
2. Shred the onions
3. Crush the garlic. Add the ginger and chilli powders and mix to a paste
4. Heat the ghee (or butter) to a blue haze and fry the onions until golden brown
5. Add the garlic paste and garam masala and fry for 5 minutes
6. Rain in the rice and stir. Add the tomato juice, salt and water
7. Bring to the boil and simmer for 10 minutes. Cover with a lid and cook about 25 minutes until the rice is cooked
8. Turn into a serving dish and fluff with a fork

*Tomato juice may be substituted by gradually mixing tomato puree or paste with water until the desire consistency is reached.*

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