

Ingredients

Quantity:	Measure:	Ingredients:	Description:
	As Required	Salt	to taste
8	nos	Pepper Corns	For Grinding
1/2	Inch	Turmeric/Haldi	For Grinding
6	Large	Chillies Green	For Grinding
2	Dessertspoon	Coriander/Dhania	For Grinding
2	Teaspoon	Jeera/Cumin Seeds	For Grinding
1/2	Teacup	Ghee	
1500	Grams	Onions	Slice
1500	Grams	Chicken	Wash, cut in pie

Method

In a cooking vessel , put the ghee and warm it, and when hot, start frying the onions, till brown, add meat pieces, and water to cook the meat and close the lid and and put cold water, on the lid. If the lid has a depression, it is better to hold water. It is to keep the condensation inside the vessel, and prevent the meat from burning. Replace the water, as it dries up.

In another vessel, put some ghee, and fry one sliced onion. Add the ground masala and fry. When well fried, add the meat pieces and onions from the pressure cooker, with its gravy and simmer for 15 minutes. Add more hot water, if more gravy is needed. Separately boil 200 grams of potatoes, peel them and slice them, and add them to the curry.