

Ingredients

Quantity	Measure	Ingredients	Description
4	Large	Chillies, Red Dry	For grinding
1	Sticks	Cinnamon	For frying
2.5	Tablespoon	Cooking Oil	For frying
5	Nos	Eggs	Boil and shell
1	Teaspoon	Garam-Masala	Add
2	Teaspoon	Ginger Garlic Paste	For grinding
0.5	Teaspoon	Jeera/Cumin Seeds	For grinding
2	Small	Onions	Chopped and fried
1	Salt-Spoon	Salt	
1	Tablespoon	Sugar	Add
Half	Teaspoon	Vinegar	For taste if needed
2	Tablespoon	Vinegar	For Grinding Masala

Method

1. Heat oil in a pan add the chopped onions and fry, then add the ground paste and cinnamon to it.
2. Add sugar, vinegar, Garam masala and eggs to the curry.
- 3.Cook till the gravy thickens and serve hot.