

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Teacup	Water	For boiling
1.5	Kilogram	Beef	Cut and wash
10	Nos.	Cloves (Lavang)	Ground Masala
2	units	Cinnamon (Dalchini)	Ground Masala
5	Medium	Onions	Ground Masala
15	Nos.	Pepper Corns	Ground Masala
20	Nos.	Chillies Red Dry	Ground Masala
1	Tablespoon	Jeera (Cumin Seeds)	Ground Masala
2	Tablespoon	Coriander(Dhania)	Ground Masala
1	Inch	Turmeric/Haldi	Ground Masala
3	Tablespoon	Vinegar	Ground Masala
6	Medium	Chillies Green	Siced green masala
2	Pods (whole)	Garlic (Lason, Losun)	Siced green masala
1	units	Ginger (Adhrak)	Siced green masala
1	Kilogram	Potatoes	Pare and slice
2	Twigs/Sprigs	Bay Leaves (Tejpatta) (Dattamrutha)	Add to masala
A	Little	Salt	Add for taste

Method

Cut and wash the meat into small pieces. Grind the masala. Slice onions, etc. Mix meat, masala, cloves, cinnamon, salt and vinegar to taste, with water. Cook for one hour till the meat is tender, then add potatoes, sliced green masala and ghee. Boil till everything is cooked.