

Ingredients

Quantity:	Measure:	Ingredients:	Description:
0.5	Kilogram	Beef - Sirloin	Cook meat
5	Grammes	Salt	To Taste
250	Grammes	Potatoes	Pared and cut
200	Grammes	Tomatoes	Washed and cut
1	Nos	Coconut scraped (fresh)	Ground Masala
5	Grammes	Coriander Leaves (Kothmeen)	Ground Masala
1	Teaspoon	Jeera/Cumin Seeds	Ground Masala
8	Nos	Pepper Corns	Ground Masala
6	Flakes/Seeds/Cloves	Garlic	Ground Masala
0.5	Inch	Ginger	Ground Masala
2	Medium	Onions	Ground Masala
6	Medium	Chillies Green	Ground Masala
3	Tablespoon	Ghee	For seasoning a
1	Medium	Onion	Sliced for season
1	Tablespoon	Vinegar	Add to taste

Method

Cook meat in 3 cups of water and salt to taste. Cut peeled potatoes and cut tomatoes and add them to the meat. While the meat boils, grind the masala.

Brown half a sliced onion in hot ghee. Pour the cooked meat, masala ground with the spices

given in the ingredient list as **"ground masala"** [, vinegar, salt to taste in the seasoning and simmer for half an hour.