



Ingredients

| Quantity: | Measure:    | Ingredients:         | Description:        |
|-----------|-------------|----------------------|---------------------|
| 1         | Kilogram    | Beef                 | Cut in slices       |
| 3         | Nos         | Chillies Green       | Grind to make paste |
| 1/2       | Teaspoon    | Coriander Powder     | Grind to make paste |
| 1         | Whole       | Garlic               | Grind to make paste |
| 2         | Inch        | Ginger               | Grind to make paste |
| 1         | Teacup      | Curds                | Mix with Paste      |
| 1         | Teaspoon    | Aniseed - Badi Shep  | Mix with Paste      |
| 1         | Teaspoon    | Garam-Masala         | Mix with Paste      |
| 2         | Tablespoon  | Cooking Oil          | Heat                |
| 500       | Grammes     | Onions               | Fry in oil          |
|           | As Required | Salt                 | Add to meat         |
|           | Few         | Mint Leaves (Pudina) | Add to meat         |
| 500       | Grammes     | Tomatoes             | Add to meat         |

### Method

- 1) Grind together ginger, garlic, coriander powder and green chillies.
- 2) Mix the above paste with yoghurt or curd.
- 3) Add powdered spices to it and mix well.
- 4) Rub this paste onto the beef and marinate for 1 - 2 hours.
- 5) Heat oil in a pan or a kadai.
- 6) Fry sliced onions, till they become golden brown in colour.
- 7) Add marinated beef and fry for a while.
- 8) Add tomato and mint leaves and salt.
- 9) Add little hot water and cook on a medium heat.
- 10) When the gravy becomes very thick, remove from the stove.