

Ingredients

| Quantity: | Measure: | Ingredients: | Description: |
|-----------|--------------|-------------------|----------------------|
| 1 | Kilogram | Beef | Make fine slices |
| 4 | Tablespoon | Butter | For cooking. |
| 2 | Medium | Onions | Sliced. |
| 8 | Medium | Chillies Green | Sliced |
| 2 | Inch | Ginger | Chopped |
| 1 | Pods (whole) | Garlic | Chopped |
| 1 | Ball | Tamarind | Make juice and |
| 1 | Teaspoon | Pepper Powder | Add to meat as |
| 0.5 | Teaspoon | Jeera/Cumin Seeds | Add to meat as |
| 1 | Inch | Turmeric/Haldi | Add to meat as |
| 1 | Teaspoon | Garam-Masala | Add to meat as |
| 2 | Teacup | Water | For cooking meat |
| 0.5 | Kilogram | Potatoes | Boil, peel and slice |

Method

Make pieces or fine slices of beef and chopping them well keep them aside. Cook using butter: onions, chillies, ginger and chopped garlic, until a brown colour is attained. Add to this tamarind juice, pepper, cumin (jeera) turmeric (Haldi) and Garam masala: cloves, cinnamon and cardamoms etc. Then add to the cooked meat with two cups of water and a little salt, and cook well on a gentle fire. If desired, pieces of boiled potatoes as also of ham can be added.