

Green Mutton Curry

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Ingredients:

- 1 ½ Mutton
- 2 medium sized onions
- 2 medium tomatoes
- 1 bunch coriander leaves
- 1 garlic pod
- 2" fresh ginger
- 4 green chilies
- 1 ½ tsp. cumin seeds powder
- 1 tsp. garam masala powder
- ¼ tsp. turmeric powder
- ¼ tsp. pepper powder
- 3 tbsp. oil
- 1 onion chopped

Method:

Clean and cut mutton into cubes Grind remaining ingredients except oil and chopped onion into a smooth paste. Heat oil in a cooking pot & fry the onions until golden brown Add ground masala and fry for 3-4 minutes. Now add the mutton and fry for 2 more minutes. Also add 1 cup of water cook until the mutton is tender While mutton is half done, add potato cubes. Once the potatoes are cooked, remove the pot from heat.