

Kofta Curry

Written by Friends' Contribution



Ingredients

Quantity	Measure	Ingredients	Description
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Method:

1. Wash the mince and squeeze out all the water, and mix it with one table spoon of ginger garlic paste, with salt to taste, and garam masala powder, and marinate it for fifteen to thirty

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minutes.

2. Form into lemon size balls, and roll them in maida flour, and keep aside.

3. Mince four onions and four tomatoes, and mince coriander leaves, and mint leaves if you have, and in Two table spoons of cooking oil, sauté the onions, add one table spoon of ginger garlic paste, fry it well. Add tomatoes, sauté it well. Add masala Red chilly powder. You may use other powders according to your liking, like garam masala powder, a little haldi powder, add 3 tea cups of water, and make a curry. Leave the curry to simmer on a slow fire.

4. Lastly drop in the coated meat balls,(# 2) into the simmering curry, and cook until the meat is properly cooked. Add salt and a little vinegar to suit your taste, and garnish with the chopped coriander leaves.