

Beef Curry with Curds

Written by Friends' Contribution



Ingredients

Quantity:	Measure:	Ingredients:	Description:
0.5	Kilogram	Beef - Undercut	Cut mea
6	Flakes/Seeds/Cloves	Garlic	Ground Masala
0.5	Inch	Turmeric/Haldi	Ground Masala
1	Teaspoon	Jeera/Cumin Seeds	Ground Masala
1	Tablespoon	Coriander/Dhania	Ground Masala
8	Nos	Chillies Red Dry	Ground Masala
1	Medium	Onion	Ground Masala
5	Grammes	Salt	Marinate with G
1	Teacup	Curds	Marinate with G
1/2	Medium	Onion	Sliced for seaso
2	Tablespoon	Ghee	Heat and fry ma
200	Grammes	Potatoes	Add boiled pota

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Method

Cut meat and wash. Apply salt, curds and ground masala, and keep for marinating for half an hour. In a vessel, put ghee, and fry half a sliced onion, and put the meat and cook. If water is needed, add boiling water, to the curry. Simmer for fifteen minutes. Add boiled potatoes, peeled and cut in cubes. Put salt to taste.