

# Beef "Kori Kachpu"

Written by Our Family

---

## Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Beef	To be bo
2	Tablespoon	Ginger Garlic Paste	For boiling meat
2	Tablespoon	Cooking Oil	For frying masala
3	200 g	Onions	To be sliced and
1	Tablespoon	Chilly Powder, Red	To be added to
1	Teaspoon	Turmeric Powder	To be added to
1	Tablespoon	Garam-Masala	To be added to
3	200 g	Tomatoes	To be added to
1	Nos	Coconut	Scrape and add
1	Teaspoon	Vinegar	To be added las
1	Salt-Spoon	Salt	To be added las

## Method

Cut and wash the meat in pieces, and boil with one tablespoon of Ginger Garlic paste.  
Slice the onions and fry in oil. Add cubed tomatoes if available. Add 1 tablespoon of ginger garlic paste again and add masala powders. Fry till the oil comes up. Add the boiled meat and let it simmer till it is almost dry. Add salt and vinegar to taste and the scraped coconut.