

Salted Beef Curry

Written by W.J.Pais



Ingredients

	Quantity:	Measure:	Ingredients:	Descrip
	Half	Kilogram	Beef	Salted a
Salted Beef				
8		Nos	Chillies Red Dry	Broil and Grind
Half		Teaspoon	Jeera/Cumin Seeds	Broil and Grind
1		Tablespoon	Coriander/Dhania	Broil and Grind
1		Medium	Onion	Slice, Broil and
3		Flakes/Cloves	Garlic	Broil and Grind
Half		Inch	Turmeric/Haldi	Broil and Grind
6		Nos	Pepper Corns	Broil and Grind

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Half	Teaspoon	Mustard Seed	Broil and Grind
1	Ball	Tamarind	Grind
Half	Nos	Coconut	Scrape, Broil and
2	Tablespoon	Ghee	For tempering
1	Medium	Onion	Slice and fry in O
200	Grams	Potatoes	Boil, Peel and c
A	Little	Salt	According to tas

Method

Soak the salted beef for one hour in water, then wash and cut in pieces. and boil in pressure cooker.. Add salt to taste. Broil separately on a skillet each masala, scraped coconut and sliced onion, except tamarind. Grind all masala and tamarind to a fine paste.

Add the masala and its water to the cooked meat and simmer

For tempering, heat the ghee and fry half onion sliced, pour the cooked meat, its gravy and if necessary additional boiled water, to prepare curry to required consistency. Add salt to taste if needed and the potatoes and simmer for few minutes.