

## Dhal Gosht

Written by Friends' Contribution

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### Ingredients

Quantity	Measure	Ingredients
500	Grammes	Beef
20	Grammes	Chillies, Green
2	Tablespoon	Cooking Oil
250	Grammes	Dhal, Chana (Kabuli chana)
1	Tablespoon	Garam-Masala
10	Grammes	Ginger
2	Tablespoon	Ginger Garlic Paste
4	Medium	Onions
2	Salt-Spoon	Salt
1	Teaspoon	Vinegar

### Method:

Wash and cut half kilo beef in small pieces, and marinate it in 2 tablespoons of [ginger garlic](#)

### paste

<sup>1</sup> for half an hour. After that put it in boiling water, and boil till the meat is cooked, or cook it in a pressure cooker.

In a handi, boil the dhal, till cooked. In a separate vessel, fry the minced masala, of onions, chillies and ginger, Add to it the boiled meat, and dhal, and add some [garam masala](#) and salt to taste, and simmer till the gravy is absorbed by the meat and dhal. Add salt and vinegar to taste.