

Devil's Dish

Written by Bhavesh Zaveri

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	Half	Kilogram	Beef	Cut the meat in thin slices
1		Ball	Tamarind	Grind Masala
5		Grammes	Jeera/Cumin Seeds	Grind Masala
10		Grammes	Coriander/Dhania	Grind Masala
20		Grammes	Chillies Red Dry	Grind Masala
Half		Kilogram	Tomatoes	Sliced
Half		Kilogram	Potatoes	Pared and sliced
1		Teaspoon	Pepper Powder	For sprinkling
1		Teaspoon	Salt	For sprinkling

Method

Cut the meat in thin slices and after washing it thoroughly, marinate it in the ground masala leaving it for one to two hours.

In a pressure cooker, spread a layer of meat, over it a layer of tomatoes, and over it put a layer of potatoes. Repeat till all the ingredients are used.

Cook on a light flame and continue till the meat is cooked.

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Sprinkle a little salt and pepper over the dish, as it cooks.