

Ingredients

| | Quantity: | Measure: | Ingredients: | Description: |
|---------|-----------|---------------------|----------------------|-------------------|
| | 500 | Grammes | Mutton | Cut meat |
| 1 | | Inch | Ginger | Ground Masala |
| 4 | | Flakes/Seeds/Cloves | Garlic | Ground Masala |
| 4 | | Nos | Pepper Corns | Ground Masala |
| Quarter | | Inch | Cinnamon | Ground Masala |
| 2 | | Teaspoon | Jeera/Cumin Seeds | Ground Masala |
| A | | Little | Chilly Powder, Red | Ground Masala |
| 6 | | Pods (whole) | Cardamoms | Ground Masala |
| 5 | | Tablespoon | Ghee | For frying - can |
| 3 | | Medium | Onions | slice and fry |
| 100 | | Grammes | Curds | for mixing |
| A | | Little | Milk | to mix kesar |
| A | | Little | Kesar/Saffron | for making paste |
| 1 | | Tablespoon | Almonds | fry and mix in ke |
| 1 | | Tablespoon | Raisins | fry and mix in ke |
| A | | Little | Salt | to taste |
| A | | Few | Mint Leaves (Pudina) | Garnish with fine |

Method

Cut the meat in sufficiently large pieces, and wash it, and keep aside. Boil the meat in an adequately large vessel and cook it half way. Alternately, you can pressure cook it.

Grind all the masala that has to be ground, and keep aside.

Slice the onions, place some ghee in a dekchi, and fry the onion. When the onions are thoroughly brown, add the masala, first without water, and fry it thoroughly, till all the raw smell goes. Now start putting spoonful of curds little by little, while stirring it gently, all the time.

Now add the meat to this by removing it from the liquid, and fry for some time, then add the liquid too.

In a little milk, crush kesar into a paste.

Fry the almonds and raisins slightly.

When the meat is fully cooked, add kesar, almonds and raisins, mixtture, simmer for sometime and then add salt to taste, put the stove off. Garnish with chopped mint leaves.