

Ingredients

Quantity:	Measure:	Ingredients:	Description:
Half	Kilogram	Mutton - Leg	Cut in small pieces
200	Grammes	Potatoes	Boil potatoes, peel and cut in small pieces
1	Sticks	Cinnamon	Grinding
4	Nos	Cloves (spice)	Grinding
8	Nos	Pepper Corns	Grinding
3	Medium	Chillies Green	Grinding
Half	Inch	Turmeric/Haldi	Grinding
Half	Teaspoon	Jeera/Cumin Seeds	Grinding
1	Medium	Onion	Grinding
1	Inch	Ginger	Grinding
1	Ball	Tamarind	Grinding
A	Few	Mint Leaves (Pudina)	Grinding
2	Tablespoon	Ghee	For Seasoning
1	Medium	Onion	Slice and fry with oil
	As Required	Salt	to taste

Method

Cut the Mutton in small pieces and wash it. In 3 cups of water cook it with salt to taste for about an hour till it becomes tender. Add potatoes previously cooked, peeled and cut.

Grind masala, and keep aside.

Prepare seasoning 2 tablespoons of ghee. When the ghee is hot, fry half an onion sliced, and then fry the masala. When it is nicely fried, add the masala water and the cooked meat - simmer for fifteen minutes. Add salt to taste.