



Ingredients

Quantity:	Measure:	Ingredients:	Description:
Half	Kilogram	Mutton - Leg	Boil in P
200	Grammes	Potatoes	boiled peeled ar
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	Broil and Grind
3	Flakes/Seeds/Cloves	Garlic	Broil and Grind
Half	Inch	Turmeric/Haldi	Broil and Grind
6	Nos	Pepper Corns	Broil and Grind
Half	Teaspoon	Mustard Seed	Broil and Grind
Half	Nos	Coconut scraped (fresh)	Broil and Grind

1	Ball	Tamarind	Grind with coconut
2	Tablespoon	Ghee	Heat
1/2	Medium	Onion	Slice and fry
A	Little	Salt	to taste

### ▮ Method

Cut the meat into pieces, wash and boil in two cups of water in a 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 boil.

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 simmer for fifteen minutes. Add boiled potatoes peeled and cut.