

**Ingredients**

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Mutton	Cut in pieces
12		Small	Onions	tender.
1		Piece	Ginger	Mince
6		Medium	Chillies Green	Mince
A		Few	Mint Leaves (Pudina)	Mince
200		Grammes	Green Peas	Shelled
1		Nos	Knol Kol	Pare, cut in cubes
4		Teaspoon	Ghee	Heat
1		Medium	Onion	Sliced for tempering
2		Teacups	Water	For boiling meat
6		Nos	Cloves (spice)	Add to the boiling
1		Sticks	Cinnamon	Add to the boiling
10		Nos	Pepper Corns	Add to the boiling
1/2		Teacup	Milk	Mix with cornflour
1		Tablespoon	Corn Flour	Mix with milk

**▮ Method**

Cut the meat into pieces and wash. Peel the onions and keep whole. Cut the chillies, ginger and mint leaves. Shell the green peas. Pare and cut the knol kol (turnips). Heat the ghee and fry a sliced onion in it. Then put in the meat and water and cook till the meat is tender for about one hour.

Remove scum if any. Then put in the whole onions, vegetables, and other ingredients except the milk and flour. Cook till the vegetables are tender. When done, pour in the flour mixed well in the milk. Simmer for 15 ,minutes/