

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Cut the meat into large pieces and wash in weak vinegar.

Grind masala with vinegar. Marinate the meat with the ground masala, salt and vinegar and keep it for 12 hours or even more.

Then warm the oil, put curry leaves and chopped green chillies, ginger and garlic. When they turn brown add the meat, and fry. Add vinegar. Simmer for one and a half hours till the meat is tender. Cool. Can be kept in a jar for a few days. Use the pickled pieces, and when required, and fry them with little of the masala.