

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Beef	free of fat
1		Teacup	Salt	
1		Bottle	Vinegar - Malt	For grinding masala
12		Nos	Chillies Red Dry	To be ground for
1		Tablespoon	Turmeric Powder	Add to ground masala
1		Teaspoon	Jeera/Cumin Seeds	powdered jeera
1		Teaspoon	Mustard Seed	ground masala for
Half		Teaspoon	Ginger Paste	ground masala for
3		Pods (whole)	Garlic	Chopped finely
6		Nos	Pepper Corns	Powdered finely

Method

Cut the meat in fairly large size pieces, and clean it. Rub the meat pieces with salt, and allow it to remain in the brine for 24 hours. At the end, remove the brine, and press out excess brine from the meat, by squeezing it.

Masala Paste:

Grind in vinegar, the red chillies, turmeric powder, jeera powder, mustard seeds and ginger into a fine paste, for marinating the meat. When ready, apply the paste on the meat pieces.

Use a Jar with a tightly fitting lid. Place the meat pieces layer by layer. When one layer is placed, sprinkle over it the finely chopped garlic and pepper corns. Then start on the next layer, and continue till all the meat is placed in the jar. Close the jar tightly.

Shake the jar at least three to four times a day. After 4 days, the pickle is ready for use. The needed meat pieces should be taken out and cooked as Goa sausages.

