

Ingredients

Quantity:	Measure:	Ingredients:	Description:
	As Required	Ghee	for frying
	As Required	Salt	to taste
1	Dessertspoon	Tomato Juice	Add to meat when cooking
1	Dessertspoon	Sugar, White	Add to meat when cooking
1	Piece	Ginger	Cleaned, Chopped
6	nos	Pepper Corns	Add to meat when cooking
6	nos	Cloves (spice)	Add to meat when cooking
	Few	Mint Leaves (Pudina)	Washed, Chopped
2	Large	Onions	Sliced and fried
1	Large	Chicken	Clean and Cut

Method.

Clean and cut the chicken into big pieces and wash. In a little water boil the meat with salt to taste. When fully cooked, remove and keep the meat aside, as well as the broth.

Slice onions, ginger and mint leaves.

In a vessel, heat two spoons of ghee, and when hot, put chicken pieces and brown them well. Then add onions, ginger, cloves, pepper and the chicken gravy, tomato juice or sauce, sugar and salt to taste.

Add little water if necessary. Simmer on slow fire for about 15 minutes.

Garnish with mint leaves.

