

Ingredients

Quantity

Measure

Ingredients

Description

Method

Clean and cut the meat in long pieces.

Heat the ghee, add three fourths of the sliced onions, with the ground garlic. Fry until brown, then remove.

Fry the meat in the same ghee, until almost brown. Then add the ground garlic.

Now fry tginger until brown. Fry the red chilles, and add the turmeric powdr

Add all the other ingredients, including the fried onions.

Cook on a slow fire, until the meat is tender. Add salt and lime juice to taste

Add curds, and condensed milk, (This may curdle, so put the stove off, and allow to ramin hot.

