

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Beef	Make fine slices
4	Tablespoon	Butter	For cooking.
2	Medium	Onions	Sliced.
8	Medium	Chillies Green	Sliced
2	Inch	Ginger	Chopped
1	Pods (whole)	Garlic	Chopped
1	Ball	Tamarind	Make juice and
1	Teaspoon	Pepper Powder	Add to meat as
0.5	Teaspoon	Jeera/Cumin Seeds	Add to meat as
1	Inch	Turmeric/Haldi	Add to meat as
1	Teaspoon	Garam-Masala	Add to meat as
2	Teacup	Water	For cooking meat
0.5	Kilogram	Potatoes	Boil, peel and slice

Method

Make pieces or fine slices of beef and chopping them well keep them aside. Cook using butter: onions, chillies, ginger and chopped garlic, until a brown colour is attained. Add to this tamarind juice, pepper, cumin (jeera) turmeric (Haldi) and Garam masala: cloves, cinnamon and cardamoms etc. Then add to the cooked meat with two cups of water and a little salt, and cook well on a gentle fire. If desired, pieces of boiled potatoes as also of ham can be added.