

Ingredients

Quantity:	Measure:	Ingredients:	Description:
4	Medium	Chillies Red Dry	Remove stems and
4	Nos	Pepper Corns	Grind
4	Nos	Cloves (spice)	Grind
1	Piece	Cinnamon	Grind
1	Pinch	Mustard Seed	Grind
1	Medium	Onion	Peel and grind
1/2	Medium	Onion	Slice and brown in g
2	Teaspoon	Vinegar	or little tamarind, or
1	Tablespoon	Ghee	For frying onion
1	Tablespoon	Flour, All Purpose	Mix with curry paste
As Required	Salt	to taste	
2	Teaspoon	Sugar	to taste
2	Teacup	Water	For grinding

Method

Remove the seeds and stems of the dry chillies and grind the skins, pepper corns, cloves, cinnamon, mustard, onion to a fine paste. Brown half sliced onion in the ghee, sprinkle flour and stir, put in the curry paste and stir. When this is brown pour in two cups of water or less, salt and lime juice, or tamarind water or vinegar to taste. Stir for about fifteen minutes. Make thickness consistency of the sauce, by adding or reducing the liquid content of water.